

First published 1936

MADE IN GREAT BRITAIN

THE AUTHORESS OF THEIR BEING THE AUTHORESSES OF THIS BOOK HEREBY OFFER TRIBUTE

A NOTE

The authors are delighted to admit their debt to Mr. Garfield Howe, at whose instance this book was written, and who was, in fact, a director of the house which originally published it. Their synopsis was prepared at his suggestion and with his very useful assistance.

Gratitude is likewise due to Mr. Eric Dawes, who has revised and brought up to date their information on the legal formalities involved in getting married; and to the late Mr. Basil Taylor, who was good enough to give them his expert advice, as an artist concerned with interior decoration, for the chapter on Setting Up House.



OUR LOVING DUTY

SUMMARY OF CONTENTS

I

The Choice of a Husband

Marriage yesterday and to-day—Points to consider: Tastes and Interests, Temperament; Social Position; Standard of Living; Age—Intimacy and Freedom, Advantages and Disadvantages	1
How Not to Propose ,,	16
·	
The Engagement	
Opportunities for knowing each other—The Ring—Birthstones—Posies—Informality—Importance of preserving a Clear Head—Meeting your Fiancé's Parents—Fixing the Wedding Day—A Distressing Possibility , ,	19
Behaviour of our Ancestors—A Turkish Surprise Packet,	38
III	
The Bridal Trousseau and Clothes in General	
Reckless expenditure of other days—New clothes and good spirits—Varying requirements—Shop-bought dresses—Home dressmaking—The private dressmaker—Suits and blouses—Furs—Coats—Hats—Gloves—Shoes and Stockings—Lingerie—Holiday clothes—Dress accessories—Wedding clothes: The bridal gown, Bridesmaids' dresses, Pages' costumes—The Going-away Dress	41

ΙV

The Wedding

Preparations and outlay—The form of ceremony and reception—Marriage after Banns; by Ordinary Licence; by Special Licence—Marriages Not Solemnized by the

Voices from the Past .

OUR LOVING DUTY

Church of England—Civil Marr Weddings—The Ceremony—The The 'Going Away'—Wedding 'Presents for the Bridegroom; for the	: Recep Presents	tion(Usef	Caterin ul List	g :s		
maids—Wedding Superstitions.			•	. P	age	81
Epithalamion, by Edmund Spenser .	•	•	•	•	,,	122
	V					
· Honeymoons	and F	Ioliday	S			
Pitfalls to avoid: disappointme cessive expenditure—Different Motor tours, Water holidays, S. Travel: abroad and in Great Honeymoon—Luggage and pack hours; for a week	kinds ports, I Britain	of Ho Pleasure —The	neymo cruise Shopp	on: es— oing	,,	129
Honeymoons of Other Days		•			,,	165
Setting	VI Up H	ouse				
House-hunting—Houses versus F Suburbs—Expenses—Furnishing: Curtains, Fittings, Floor Covering Furniture—Moving in—The wallists of Requisites—Linen .	and Dec ngs, Lış	oration ght and	: Cole l Heat	our, ing,	,,	169
A Household Medicine Chest .	•		•		**	222
Furnishing in Olden Times .	•		•	•	,,	223
	VII					-
Servants a	ınd Tr	adesmei	ı			
Engaging Servants: Reference form, Maintenance, Outings—N	Jew Sei	vants-	-Alloca	Jnı- tion		
of Duties—' Notice '—Tradesme	n and S	Shoppir	ıg .	•	**	227
Mr. Pepys and Others	•	•	•	•	11	244

SUMMARY OF CONTENTS

VIII

Hospitality and Amusement

The Formal Call—Returning Calls—Receptions—Parties: House-Warming, Cocktail, Dinner and Buffet Parties—Guests who come to Stay—Going to Stay with Other People	Page	249
Victorian Parlour Games	,,	270
IX		
Breakfast, Luncheon, Dinner		
Keeping a good table—Supervision of the kitchen—First principles of Cooking: roasting, frying, grilling, boiling, etc.—Breakfast Dishes—Dishes for Special Occasions, and for Daily Fare—Luncheon and Dinner Dishes: Soups, Fish—Staple Dishes—Sauces—A Stuffing—Sweets—Six Exotic Menus: Italian, American, French, Austrian, Boer and Spanish Queen Victoria's Menu—Some Old Recipes—An Egyptian Love Parame Advers on Divine Out	19	277
Potion—Advice on Dining Out	"	320
X		
Children		
Preparation for Motherhood—The Nursery—The Baby's Outfit—Useful Lists—Maternity clothes—Confinement—Rearing a Child—Valedictory		125
•	,,	325
The Salutation—Counsels of Dr. Johnson and Others	,,	346
A Short Anthology of Women, Love, and Marriage .	,,	351
Index	. ,,	361

The dwelling the most comfortable to live in will ever be the best to love in.

M. B. H.

Home Truths for Home Peace, 1854.

THE CHOICE OF A HUSBAND

THREE SENTIMENTS

Man, doom'd by Birth to Labor, Care, and Strife, With various Ills must struggle thro' his life; In Wedlock to acquire a proper Mate Is the chief Care of Woman's happier State.

Thomas Marriott

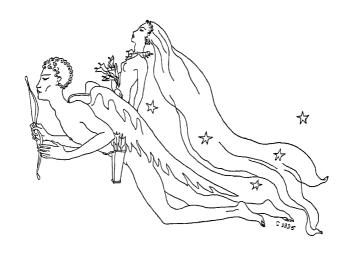
What is there in this vale of life
Half so delightful as a wife;
When friendship, love, and peace combine
To stamp the marriage-bond divine?

Cowper

It goes far to reconcile me to being a woman when I reflect that I am thus in no danger of ever marrying one.

Lady Mary Wortley Montagu





THE CHOICE OF A HUSBAND

(COUNSEL WHICH A LADY ENGAGED OR A LADY MARRIED WILL PERHAPS PREFER TO LEAVE UNREAD)

WHATEVER comic tradition may suggest to the contrary, getting married is really rather a pleasant and desirable affair. Modern custom has shorn it of so many of its old terrors, that we can heartily and conscientiously recommend the prospect to every young lady of sense. Had we been born in 1857, that is, twenty-five years before the passing of the Married Women's Property Act, and fifty, sixty, or even seventy years before there was any attempt at equitable treatment of women either in the Divorce Laws or the social conventions, we should have felt obliged (supposing we had been consulted) to offer a great many gloomy admonitions to any lady contemplating betrothal.

'Do you realize,' we should have asked her, 'that your husband may, if he feels inclined, fritter away all your goods as well as his own, and that you must sink with him to any level of poverty his folly brings him to, since you will have hardly any respectable way of earning your own living? Do you understand that you may have ten children in about as many years and not be entitled to any say at all in their education and the serious business of their lives? Are you perfectly aware that if this marriage turns out a mistake, it will be a mistake that all society will do its best to prevent your putting right?' This, and much more to the same, or even worse, effect we should have asked—assuming that we had thought as we think now, which is, of course, the most absurd of assumptions.

And not one woman in a hundred with an eligible offer before her would have taken heed of our warnings, for, by a strange perversity of judgment, the very age when a woman took most risk in marrying was the very age in which she became a figure of fun by remaining single. To-day marriage is comparatively a light undertaking; yet the average well-bred girl exercises much more prudence in taking a husband than her eighteenth-century counterpart, who would become a wife merely in order to acquire 'an establishment,' to escape from the control of her parents, or—often enough—from simple dread of being left 'an old maid.' Any observer who is not bent on decrying his own time must acknowledge that these are seldom the motives underlying matrimony to-day.

But unhappily just when, after a century of struggle, we have routed not only the old injustices of marriage but also our old craving to be married at any price—just when, by mixing freely with the rest of the world, we have learned discrimination, we are afflicted with the cruellest of misfortunes. Eligible men suddenly become rarities and attractive women as plentiful as art and nature can make them. We learn at no small cost how to choose, only to find that choice, except within an exceedingly limited range, is an impossibility to all but the shining favourites of providence; and that without a painstaking cultivation of our assets even a limited range of choice will be denied us.

Now we may not be eager to be married 'at any price,' but most of us are still eager to be married. Let us, in the intimacy of entirely feminine company, cast down all the barriers of pride on this subject and admit freely that this is a natural and commendable desire, and that in cultivating our assets we are doing a natural and commendable thing. Then let us go from the general to the particular, as women sooner or later will in every conversation.

The possessor of this book is presumably in one of three positions: she is married, she is engaged to be married, or she would like to be married—and we take the last case first, after the habit of our sex. We imagine to begin with that our reader would not have come by such a matrimonial work as this without having some likely man in view, however vague and nebulous may be her opportunity of accepting or

rejecting his proposals. We have such a variety of topics to discuss in these pages that we cannot attempt a treatise upon the methods of bringing such an opportunity about, more especially as there is already in existence a certain volume * that surveys the whole ground pretty comprehensively. This book is concerned only with what may be called the tangible or material aspects of betrothal, of marriage, and of married life; and not with the emotional aspects, which are a vastly different matter.

We will suppose that our reader—but let us say you for the sake of brevity—we will suppose that you, then, are considering the prospect of an offer of marriage from a man whom you love well enough to take seriously. We will also suppose that you are not too intoxicated by emotion to look into the future with a clear and cool gaze; for if you are so much in love that you cannot see more than a month or a year ahead of you with any clarity, you had much better marry some other man who has no power to disturb your vision. Assuming, however, that you are in the full possession of your reason and all your faculties, you will ask yourself this vital question about the man with whom you think yourself willing to share the rest of your life-and you will answer yourself candidly: How well are you adapted to each other in tastes and interests, in temperament, in social position, in standards of living and

^{*} The Technique of the Love Affair, by Doris Langley Moore, with a new set of illustrations by William Chappell. Rich and Cowan. Price, 6s. net.

in age? Though in all these particulars you seem born for each other, you may still make a failure of your married life; but if you are at variance in any one of them, then you are almost certain to fail, so you must weight up each pro and con with scrupulous exactitude. Let us consider these important points in 'the order of their appearance.'

We begin with tastes and interests—a matter of some subtlety. You may be perfectly happy with a man whose views on art and pleasure are entirely different from your own-by which we mean, not even running in the same channels: a man whose chief interests. for example, lie in games and sports while yours are in talking and books, or vice versa; a man whose capacities are all executive while yours are creative, and again vice versa; a man who does not pretend to 'taste' in the æsthetic sense at all while you have cultivated yours to the utmost. There is no danger in a total dissimilarity of tastes, because each of you will realize that the other's province is a foreign province, and you will be content to keep within your own territory except when you go over the boundary as a guest with a courtesy passport. The danger lies (and this is what few young lovers perceive) in a partial dissimilarity of tastes—as when your husband's interests do run in the same channels as your own, but to different ends and in a different direction. Then the opposing currents will meet and there will be a whirlpool.

To illustrate, you might, in spite of literary tastes, get on very well with a husband who never read a book

from one year's end to the other, but not with one who liked reading equally well but hated your favourite authors. You will have no quarrel with a man who is unacquainted with the things you admire and willing to admit his ignorance of them: but you will quarrel in thoughts if not in words every day of your life with one who, being acquainted with the things that you admire, refuses to admire them himself, and professes not ignorance but knowledge. In the first few months of a love affair, such disparity of tastes may result merely in friendly and interesting arguments, but familiarity with these arguments will breed contempt, and by degrees from 'friendly and interesting' you will come to 'unfriendly and irritating,' and finally you will arrive at 'violent and infuriating.'

So much for tastes, and now for temperament, by which of course we mean merely character and disposition, and not that collection of fiery emotions which is supposed to agitate the breast of a film star or a prima donna. In taste you may, as we have said, risk a total dissimilarity, but in temperament your husband had better be cast in the same mould as yourself—and if he is not, then you must make certain that he is at least a very understanding man and you a very understanding woman. Otherwise one of you will sooner or later drive the other to a state of nervous prostration. If, for instance, you are by nature punctual, reliable, and methodical, an irresponsible husband will slowly but surely destroy your peace of mind, your temper, and your affection. If your disposition is gay, careless, and

prodigal, a cautious, hard-headed husband, bent on dispelling your airy humours, will lacerate your every sensibility and make himself an object of loathing to you. This is but to touch the surface of the possibilities, for there are a hundred ways in which temperaments may come into conflict. And you must needs be vigilant in foreseeing them before you marry, because here again it is easier to be tolerant and generous with each other before than it is ever likely to be after.

We come now to social position. Do not be misled in this crucial matter by the romantic notions which whole generations of novelists have been at pains to inculcate. It is not usually a glorious thing or even a good one for a gentleman to marry his maidservant or a lady to throw in her lot with her husband's game-keeper, even when, like Lady Chatterley's lover, he only talks in dialect because he wants to. Perhaps we need hardly warn you against temptations so unlikely to occur, but even in less extreme cases, a marked difference in breeding should be looked upon as an obstacle not lightly to be overcome.

Nine times out of ten, or ninety-nine out of a hundred, marriage between couples thus ill-assorted is a failure. But if you must marry a man whose sphere of life is far removed from your own, take care that he is above and not below you in social status; for a woman is generally more adaptable than a man, and much more willing to expend thought and energy on the cultivation of her manner or appearance, so that if she is clever, she will not be long in learning to fit herself into surroundings

better than those to which she has been accustomed. A man, more often than not, will stubbornly retain throughout his life the accent, the bearing, and the social habits that he acquired in his impressionable adolescence. When the glamour of having defied convention by marrying 'beneath you' is dispersed, you will grow ashamed in spite of yourself of your husband's unfitness for your own little world, or resentful of being obliged to live in his; and if you have children, all the onus of teaching them the sort of conduct you will naturally think proper for them will rest upon you, and your husband may even oppose obstacles to their learning it.

The question of a congenial standard of living runs parallel with that of a congenial social standing, but it is by no means one and the same question, since it is so obviously possible to be well-bred and poor, or rich and vulgar. Yet the answer is more or less the same—namely, that you may climb but you must not stoop. At least, you must not stoop far. It is not easy to ascend rapidly from poverty to wealth without becoming intolerable; but, romances notwithstanding, it is almost impossible to descend from wealth to poverty with disposition unspoiled and temper unembittered. It is unlikely, however, that you will be faced with either of these desperate alternatives, and if you are, may it be the first, not the second, for surely you will prove the one woman in thousands whose head is not turned by the sudden acquisition of a handsome bank balance.

But it is probable that the opportunity of marriage which opens out to you in these days of not very fat kine 1s one which offers slightly less, rather than a great deal more, than you have been accustomed to. Young men with adequate incomes are few and, unless wellguarded, are usually captured early in life. (Let us piously hope that you will be the captor of such a one!) The ambition of the Victorian and pre-Victorian parent was that a daughter should be maintained by her husband 'in that style of living to which she had been accustomed.' Not many well-to-do parents, unless they are able to give their daughter a generous allowance, can expect to see her begin married life in 'the grand manner' to-day. (But neither, it must be remembered to balance this, does the bridegroom of our time look upon a splendid dowry as his natural and reasonable perquisite.)

Society once abounded with young men of leisure, or with jobs that were sinecures—young men of the class from which Jane Austen's heroes were drawn. It is a class which we have seen all but swept away. You must, therefore, assuming that your lot is that of the average girl of good parentage, be prepared to forgo, when you marry, some of those amenities you have been used to in your home.

If those amenities are very dear to you, you may even think it worth your while after marriage to earn for yourself the money which will provide you with them. But we adjure you to remember this before you accept a suitor of very slender income! It is one thing to work in order to furnish yourself with certain comforts that your husband cannot afford, and quite another to work in order to support yourself. Your position will truly be a precarious one if your husband absolutely relies on you to earn your own living, and what is more, you will almost certainly have to deny yourself children—a sacrifice heavier than most young girls imagine.

Last comes the question of age, and here there is little to say; it is so clearly a bad thing to marry a man much older or much younger than yourself that it seems idle to offer advice against it. In brief, if you are very much your husband's senior, your efforts to keep pace with his youth will be both wearisome and humiliating; and if he is very much your senior, the better you get on with him, the more unpleasant will be every reminder that, in the natural course of events, you will outlive him by many years. But you will probably not get on with him, so this is a reflection which need not trouble us deeply.

We have always thought Dickens's anxious solicitude that Mrs Strong should remain faithful to her benevolent but senile husband the least wholesome solicitude he ever expressed. Such wretched marriages were common enough when 'a suitable establishment' was almost everything, and sexual compatibility almost nothing, but to-day there can hardly be a mother anywhere so callous as to urge a young girl to take a husband three times her age; and no one thinks Mrs Strong noble because she did not run away with her handsome cousin,

and no one is sorry for Count Guiccioli because his wife did run away with Byron.

It is hard to lay down a fixed rule as to what should be the maximum difference of age between husband and wife. We should say that—making every allowance for exceptions which, however happy, still are exceptions—you will be unwise in marrying a man more than ten years older or five years younger than yourself.

As to the age at which matrimony is desirable, we are not on the whole in favour of very youthful marriages, particularly in an epoch when no girl of spirit need be a mere prisoner in her parents' home, awaiting the doubtful blessing of release by a husband. We think, and most of the world thinks with us, that between twenty-three and thirty is the best time for a woman to marry, and between twenty-five and thirty-three the best time for a man. Earlier than this the judgment is seldom mature, and later than this the habits, especially of men, are likely to have become fixed and cannot be changed without an effort that is sometimes painful.

The difficulties in these insecure times of finding a husband who complies with all the conditions we have asked you to study may seem so great as to be nearly insurmountable; but strange to relate, women continue to surmount them, and every day numberless marriages take place, many of which are destined to be happy. Still, it is undoubtedly less easy than it was. Many an emancipated young lady of the Thirties has had reason to look back wistfully on the days when a

stern father and a decorous mother would have solved all her problems out of hand by a single question: 'May we ask, sir, what are your intentions?'

The terrified young man thus addressed would either have slunk off in stammering confusion, or replied with nervous gallantry that his intentions were strictly honourable—in short, that, subject to their approval, he would 'make an offer,' an offer which, perhaps, had never entered his poor head before that day. Yes, there is something to be said for the old system.

The new one carries with it the disadvantages of its great merits. In abolishing the vigilant chaperon, for example, we sacrificed a support, as well as rid ourselves of an incubus. A discreet mother or 'governess' was able to encourage, besides being able to repress, the ardour of a suitor—a fact which, rejoicing in our liberty, we incline to overlook. Just as, free from the discomforts of tight-lacing, we must reveal our own figures in all their true grace or gracelessness, so, free from the restrictions of unremitting chaperonage, we must submit to a much closer and more intimate inspection from a prospective husband than has ever been usual before this day.

That this intimacy ultimately tends to prevent unhappiness it would be hard to gainsay, but it should not be allowed to lead to satiety. Something should be kept in reserve from the man you would marry, so that he feels there is always a little more left to discover in you, and that marriage alone can ensure the discovery. Where a self-imposed reserve might be mistaken for

coldness, the barrier created by the presence of someone whom, for want of a better word, we will call a chaperon, may be precisely what is needed to keep you a little aloof, a little out of reach.

We believe that a tactful mother, or an 'accomplished female friend,' well in evidence during the period when your admirer hesitates on the brink of a proposal, will do no injury to your hopes of securing him. She cannot ask what his intentions are, but by gently making herself a nuisance to just the degree required, she may do much towards giving those intentions a definite shape and an impetus.

HOW NOT TO PROPOSE

(Some specimen Offers of Marriage from The Lover's Gift)

For the reasons appended, you will be well advised to reject any suitor who presents himself in these terms.

WILT THOU BE MINE?

Wilt thou be mine? I love thee none the less
Because thou art but of a humble birth:
The gems of which I deem thy heart possessed,
Are more than gold! I dearly prize their worth.
Be not reluctant, for thy crimsoned cheek
Tells me that I am loved! thy heart is mine!
Heed not the frowns of those who daily seek
To change my love, for I am wholly thine. . . .
I sigh not for the honoured wreath of fame,
Freely I yield up friends and wealth for thee;
My heart is filled with love's true, constant flame;
When thou art mine all other cares will flee.

(This proposal is at once patronizing and rash. The yielding up of wealth is seldom a good foundation for happy marriage.)

LOVE'S PERPLEXITY

Gentle maiden, fair and lovely, I must own I am perplex'd, And the matter hourly, darling, Has my inmost soul quite vexed; It is this: oh, tell me truly,
Is that little heart of thine
Part or parcel of another,
Or can I call it wholly mine?

Pardon me if I am hasty,
Pardon me if I seem rude,
But I have an object worthy,
That I thus myself intrude;
For the fact is, dearest maiden,
I am forced to ask you this,
That my present gloom and darkness
May be changed to hope and bliss.

(This proposal is revoltingly arch, and seems to want sincerity.)

O WILT THOU LISTEN?

O wilt thou listen to me now,
When I declare that 'I love thee'?
O from thy heart respond, 'I love,'
And come and share thy lot with me.

With trembling hand I strike the lyre Of love, with anxious wish to know Thy answer to decide the case; The pleasing 'Yes,' or killing 'No.'

(The strains of this declaration are decidedly unsuitable for accompaniment on a lyre, and give evidence of a deficiency of taste.)

ACCEPT MY LOVE

At thy feet, love, a prayer I would offer to thee, That you in acceptance would smile upon me, And constant and faithful we ever should roam, Our joy with each other, our bliss in our home; Contented and happy, sincere love and true,—How I should be blessed if united to you!

(Rational enough, but any gentleman who would address you as 'thee' in one line and 'you' in another might prove to be of careless and irresponsible temperament.)

II

THE ENGAGEMENT

If you, fair Virgin, would commence a Bride, Be led by me, I will your Conduct guide.

Thomas Marriott: Female Conduct





THE ENGAGEMENT

LONG ENGAGEMENTS are now decidedly out of favour. and it is therefore the more desirable that, before promising yourself in marriage, you should know your suitor well, and have had opportunities of seeing him as frequently as possible. We personally would not become engaged to any man without some chance of studying his domestic habits, and we earnestly hope that you can contrive such a chance for yourself. No one can know her fitness to live in the same house with another person until she has tried it. A wet cigaretteend on the bathroom window-ledge may be the clue to a multitude of sins. A dog-eared book left open face downwards in the sun may save you from a lifetime of petty irritations. The father of Ann Veronica knew that his daughter had made a mistake when he saw her husband carefully removing an unused halfpenny stamp from a postcard.

Such trivial actions, seldom to be noticed except when you meet people at close quarters, may reveal vitally important characteristics. Without deliberate fault-finding, and above all, without cultivating an intimacy fitter for brother and sister than for lovers, you should be observant of the details of a potential lover's behaviour.

But let us imagine that every prospect pleases, and that, with just as much hesitation as is seemly, you have already consented to marriage.

You may or may not have an engagement ring to

signify the fact: the ring is no longer the indispensable symbol that it used to be, and many quite respectably betrothed young ladies never have one. But it is a pretty trophy. If we were you we should stipulate for the ring. It need not be expensive; precious stones are by no means *de rigueur*. Antique jewellery shops contain hoards of the most charming rings, costing anything from thirty shillings upwards, that no woman of taste need be ashamed to wear.

In choosing a gem, precious or semi-precious, these old superstitions, some familiar, some forgotten, may be worth your notice. Opals are said to sow discord between lovers and to be fatal to love; sapphires to produce somnambulism-a bad habit in brides-and to inspire the wearer to perform good works. The turquoise, given by loving hands, brings happiness and triumphant fortune, and is supposed by losing its colour to warn the wearer if the giver is in danger. The amethyst banishes the desire for drink and promotes chastity-properties which we think you will not require to draw upon. A belief that the emerald assures friendship and the constancy of the wearer to the giver seems not so much to be a superstition as the result of cynical observation. So also the idea that diamonds produce spiritual ecstasy. Emeralds, by the way, are said to blind the eyes of any serpent which may happen to stare at them, which is possibly the reason why many humane women, including ourselves, are not adorned with them.

The garnet is a protection of good health, but the onyx destroys the constitution and causes insomnia and ugly

dreams (the effects of a very small devil thought to be imprisoned in it). Rubies carry with them prospects of a brilliantly successful life: the Burmese believe that they grow in size and lustre, ripening like fruit with the wearer's increasing perfection. We have never noticed any difference in our own rubies. Crystal induces sound sleep, but carries with it the penalty of enabling its owner to see visions. Pearls bring tears; yet they are, next to diamonds, the favourite choice of brides.

Your birth-stone is generally accounted the most auspicious gem of all for your engagement ring; if it has evil properties, they will be nullified, while its virtues will become more potent. To be sure of accuracy, you had better consult an expert who can tell you under precisely what Zodiacal sign you were born and the stones that belong to it, but roughly this is the division:

Moonstone, white onyx, and crystal January

Turquoise and chrysolite February Amethyst and sapphire March

Diamond AprilEmerald May

Beryl and agate June

Ruby, black onyx, and pearl July

Jasper and onyx August

Garnet and pink jasper September October Opal and tourmaline Topaz and malachite November

Amethyst and aquamarine. December

It is pleasant to have one's engagement ring inscribed inside with a 'posy.' We have chosen some:

True love well plac'd is ne'er disgrac'd.

I love none but thee alone.

Be true to me as I to thee.

Be thou mine as I am thine.

My constant love shall ne'er remove.

Let me serve till I deserve.

Love I have, yet love I crave.

Amo te si amas me.

Thou art my heart.

And here we may give some posies for wedding rings, some of them perhaps better adapted to the wide gold hoops once fashionable than to the narrow circlets generally worn to-day:

My vow that's past Till death shall last.

By this Ring of Gold
Take Me to have and hold.

Lovers' knot once tied, Who can divide?

More dearer to me than life can be.

Love's delight is to unite.

Like to a circle round No end in Love is found.

Take me with it, For both are fit.

If you belong to society in which a certain degree of formality is expected, your mother, or whoever stands in her place, will doubtless insert an announcement in one or more of the newspapers to the effect that 'A marriage has been arranged.' A glance at the social columns of *The Times* or *The Morning Post* will provide you with the formula, which it is unnecessary for us to repeat.

However heartily you may dislike the task, you should answer all letters of congratulation punctually, for it is foolish to fly in the face of etiquette unless you have placed yourself altogether outside the boundaries it prescribes—an assumption which the fact of public engagement renders null.

Nowadays, except in the most rigidly conventional classes, a betrothed couple may be seen unchaperoned in almost any surroundings—theatre, ballroom, restaurant, cocktail bar, or railway train. Since it is superfluous to mention that the exchange of any sort of caresses or tendresses in public is bad manners, we will content ourselves with merely reminding you that it is bad policy. It will not quench your lover's passion to find that his opportunities of embracing you are somewhat restricted.

You are embarked now upon a very trying period,

requiring all your tact and self-control, and we advise you not to let it drag on longer than is needful. If you have not become engaged hastily, and therefore rashly, three or four months should be as much time as you will require to prepare for marriage, and to make doubly sure the assurance that you wish to marry. Except where obstacles are interposed, a longer novitiate than this is seldom thought desirable to-day.

Against some pitfalls of conduct which engaged young ladies do not always manage to avoid we would offer you a little serious counsel. The first is abuse of power, which can so often turn a gallant lover into a defensive opponent. You will not care to emulate, even in trifling matters, that lady who threw her glove into the lions' den merely to show how willingly her knight would risk death to retrieve it for her: you will recollect that the sequel to her foolish act was that, to the delight of all the spectators, he flung the rescued glove in her face. How many women have we seen who, anxious to display their power over a lover for the edification of friends, have treated him in public as something between a waiter, a porter, and a philanthropic banker. However intoxicated with admiration a man so mishandled may be, this kind of usage will soon bring him to his sober senses, and make him regret the chain by which he has bound himself-a chain whose strength he should never have occasion to test.

Next, there is the mistake of not beginning as you mean to go on. This is seen most often in monetary

concerns. The young lover, unwilling to dispel the glamour of his happiness by counting the cost, may venture into extravagances which, were they to continue after the wedding, would quickly ruin him. It is exceedingly unwise to allow him to do so even if you intend, as he does, to be more prudent when prudence seems more necessary. Such indulgences will turn your marriage into a rude coming down to earth, for the little discussions of expenditure that would have appeared quite natural and pleasant if you had been used to talking these matters over from the first, will take on a faintly sordid character where Money has hitherto been a topic ignored or only distantly touched upon; and to ride with him in buses when you have been used to taxis, to sit beside him in the back row of the circle when you have grown accustomed to stalls. will make you feel that the gilt has vanished from the gingerbread. How important is it, therefore, to encourage a perfect openness on financial questions from the very beginning of your engagement, and, where he is too delicate to suggest economies in your amusements together, to suggest them yourself!

Last—for this is not intended to cover the whole field of possible errors, but only to indicate the land-marks—we would remind you that on no account should your fiancé * be expected or even allowed to offer his

^{*} The well-disposed reader will have noticed that we have done everything in human power to avoid using this borrid word, but with the best will in the world it is not always possible to find a substitute.

friendships as sacrifices on the altar of Hymen. It is scarcely necessary to warn you against sacrificing your own. If there is one time in a woman's life when she gathers her friends together and makes the most of them, it is when she is preparing her trousseau, buying her furniture, and considering her wedding invitations. But a man in love, so far from desiring to pour his pleasures and perplexities into the ears of his friends, is inclined to neglect them the better to devote himself to his beloved. You must positively set your face against this folly, for it will end by injuring you.

Your husband will inevitably have some needs, mental or spiritual, which you alone cannot satisfy: his friendships, if they have any depth at all, fulfil these needs, and your life will be a tedious one if, losing his friends, he turns to you at last to make up for all they gave him.

Never be so short-sighted as to exhibit the least trace of jealousy of his friends, male or female. If he should be more attentive to any other woman, or women, than you think reasonable, why—surely you can take your gentle revenge in kind!

Should you be able to discuss pecuniary considerations freely with your future husband as we have recommended, you may tactfully prepare him, during the months of your engagement, for those personal retrenchments which, unless he has the wealth of Sardes, he will probably have to make on getting married—the subscription to some expensive club whose portal he seldom enters, the luxury of costly hospitality, and

so forth. It is well that every little privation of the kind should be accepted voluntarily in advance, and not thrust upon a reluctant and aggreeved victim at a time when the first cares and disillusionments of keeping house are already hanging heavy on him. For we will not deceive you—there are cares and disillusionments. We never heard of any married life whose earliest days were quite free from them.

But leaving those to be dealt with in their natural course, let us examine an important, even awe-inspiring, subject—your first meeting with your fiance's parents; supposing, that is, that he has parents, and supposing further that you are not already intimate with them. It is a custom still observed in polite society for the father and mother or other nearest relations of the newly-engaged young man to call on the young lady and her parents as soon as the acceptance is fully and formally understood, or, if they are not within reasonable distance, to write a friendly letter. The call is speedily returned, or the letter speedily answered, and no one who is not in a state of feudal warfare against the family she is entering, will be so misguided as to omit the smallest courtesy which can make for good feeling.

If you have any charm of manner at all, your future father-in-law will not, unless he be a perfect ogre, prove difficult of conquest. A mother-in-law, on the other hand, must generally be approached in a spirit of conciliation. Few women can see their sons fall in love without a tinge of resentment, and if you enter into this feeling sympathetically, you will understand and forgive

it. Remember, in preparing for your introduction, that you will be submitted to a searching inspection, that your every action will take on a heightened significance, and that each detail of your dress will excite an attention not always disposed to be favourable.

Do not imagine that it will be good evidence of an economical disposition to wear your humblest clothes for this occasion. If the lady herself dresses well and keeps abreast of the times, she will be anything but impressed by such an appearance. And even if her own apparel is 'lavender and old lace,' she will not necessarily expect you to be dowdy. Unless her son is clever enough to be able to describe precisely the style of dress she likes, wear whatever is elegant without any trace of the bizarre or exotic-not strongly individual, yet not at variance with your own personality. If your taste follows the newest extreme of fashion, modify it at first, and let your future mother-in-law grow accustomed to it gradually. This is an act of consideration for her. At least we think it is, though we will not deny a somewhat Machiavellian turn of mind in these matters.

Let your conversation be at once confiding and discreet; 'not without art, but yet to Nature true.' Listen deferentially, and offer a compliment where you can, but without fulsomeness. Fulsome flattery is seen through very easily by most middle-aged women. Be deeply interested in the early photographs of your bridegroom and the reminiscences of his boyhood which a fond mother usually has in store for a meeting of this kind. We have known a young lady to create a very

bad impression by hearing these little sentimental anecdotes with a yawn and giggling over the album of photographs.

In all your dealings with this, the nearest of your husband's kin, scrupulously avoid giving evidence of any proprietary right over him. Do nothing that helps to substantiate the old, bitter saying: 'Your son is your son till he marries a wife.' The proverbial hostility of a mother-in-law must be due in some measure to her feeling at a disadvantage with a young girl who, besides having the elasticity of youth and, perhaps, the charm of beauty, may look forward to many more years of the son's companionship than the mother herself-not less fond of him than she. Your husband's mother has provided you, even if against her will, with the man whose qualities you love, and you should not withhold the credit due to her for this achievement. It is a grave mistake to meet her in an attitude of defensiveness and prejudice.

In fixing the date of your wedding, consult her views—within reason—as well as those of your own family. (We are assuming that your relations are kindly people whom you wish to please—not endeavouring to inculcate a spirit of reckless self-abnegation in you. Unhappily, many families, when a wedding is going forward, are apt to become trying and to imagine that the arrangements are everybody's business but the bride's and bridegroom's. Here we would emphatically exert our will-power.)

Marriages seldom take place in Lent. The objection

in this case is, of course, religious. Superstition alone decrees that May is also an unfavourable time, and Friday an unlucky day. These beliefs are too well known to require enlargement.

Three or four months, as we have said, is as long as most young couples will find necessary for wedding preparations, which will be comprised in the finding and furnishing of a house, the assembling of a trousseau for the bride, and the arrangement of the wedding itself, supposing that it is not to be a private ceremony. Of each of these agreeable tasks we will treat separately under their proper heads. For the present it only remains to touch on the possibility of your engagement's having to be broken.

A great deal of social ignominy once attached to the breaking of a formally announced engagement. Nowadays, though inconvenience remains, the disgrace is happily gone, and most people are inclined to admire rather than condemn a woman who refuses to fulfil a contract that cannot make for happiness. In conventional circles, an engagement is usually terminated by the mother, or nearest female relative, of the girl, in a letter; but such ceremonious behaviour is rapidly dying out, and the more ordinary procedure is for the young lady to explain the position and return the ring in a personal interview.

Until the present age it went without saying that all gifts and letters which had passed between the lovers should be given back: such drastic and dramatic conduct would be almost insulting to-day, except

where the gifts have considerable intrinsic value, or where they have essentially been meant for the future home of the lovers now sundered.

If the engagement has been announced in a newspaper, its termination should likewise be announced. The formula is this simple statement: 'The marriage arranged between Lieut —— and Cassandra, daughter of Colonel and Mrs —— will not take place.'

(We have selected a military background for you because no one, conveying information of this kind, ever seems capable of imagining a plain 'Mr and Mrs,' and although we, personally, were capable, we suppose the accepted style has a certain lofty dignity to recommend it.)

We do not take into account the possibility of the engagement's being broken by the other party to it. We rest secure in the belief, not only that the possibility is remote, but that you will be able to behave with exactly that degree of resigned calm or friendly understanding which the circumstances call for.

But whether a love affair which you thought would end in marriage be severed by your own wish or otherwise, and whether that severance be tude or gentle, do not allow yourself to become the prey of dejection, or imagine that no other chance of happiness will ever be offered to you. Small defeats may lead to great victories. Lady Greville, though her observations of society were written forty-odd years ago, may still be your monitor.

'The most unsophisticated girl,' she says, 'learns

something after an engagement of three months; and the void created when it has been broken off,—the want of adoration, of the hundred-and-one attentions and trifles that prove the ardour of a man-naturally impels her promptly to try her luck again as soon as ever she gets an opportunity, this time with a better chance of success. For she is now armed cap-à-pie. She knows a man's weaknesses, his fads, his ambitions, and his follies. She is not so likely to fail again, or to make a second unfortunate choice.'

Affecting Scene between a Father and a Daughter who Omitted to get Married

. . . She listened for a moment; then starting up, exclaimed, 'Merciful God! my father's voice!'

She had scarce uttered the word, when the door burst open, and a man entered in the garb of an officer. When he discovered his daughter and Harley, he started back a few paces; his look assumed a furious wildness! He laid his hand on his sword. The two objects of his wrath did not utter a syllable. 'Villain,' he cried, 'thou seest a father who had once a daughter's honour to preserve; blasted as it now is, behold him ready to avenge its loss!'...

His daughter was now prostrate at his feet. 'Strike,' said she, 'strike here a wretch, whose misery cannot end but with that death she deserves.' Her hair had fallen on her shoulders! Her look had the horrid calmness of out-breathed despair! Her father would have spoken; his lip quivered, his cheek grew pale; his eyes lost the lightning of their fury! there was a reproach in them, but with a mingling of pity! He turned them up to heaven—then on his daughter. He laid his left hand on his heart—the sword dropped from his right—he burst into tears.

Henry Mackenzie: The Man of Feeling, 1771

Odd Behaviour of a Gentleman Overcome by Feminine Charms

The imagination of the man who is flirted with expands into radiant visions; his blood flows in quicker pulses. Look at him when the eye of the coquette falls upon him deep and quiet or light and playful, or with an electric flash. However worn and prosy he may be, his face beams, he throws out his chest, his voice is turned into the softest inflexions, or becomes uncontrollable from sudden emotion. So long as his charmer is within sight, he follows her with his gaze, dumbly soliciting a second glance, as a man holds out his glass to be refilled; and when she is gone, he glides into the most pleasing pensiveness.

E. C. Grenville Murray:

Sidelights on English Society, 1881

REMARKABLE SENSATIONS EXPERIENCED BY OUR GRANDMOTHERS

A woman loves but once in her life, and it is in the power of her lover to throw her, by a mere look, into shivering fits or silent ecstasies.

Ibid

THE CIGARETTE-SMOKING BRIDE: GLOOMY PROPHECY IN THE NINETIES

Ladies encourage and imitate the habit, and being always anxious to please, willingly learn to take a puff at the odorous weed themselves. This condescension on their part has insensibly resulted in an acquired taste that bids fair to rival the habits of men. A lurid fact which invests matrimony with fresh terrors!—for marriage, growing more difficult every day, will soon become impossible. Only think of the expense of smoking for a couple! think of the disadvantage under which a poor woman will lie, who can no longer reproach her spouse with his abominable extravagance in cigars! think of the disappointment of the ardent lover when, pressing the lips of his adored one, he finds upon them the flavour of . . . tobacco! Ladies will surely not stop short at cigarettes; they will require shilling cigars. . . . A man will hand bis partner a cigarette as naturally as an ice, and the first present of the happy bridegroom may consist of a cigarette-case and a match-box! *

Lady Greville: The Gentlewoman in Society, 1892

A TURKISH SURPRISE PACKET

This Turkish love-letter was obtained by Lady Mary Wortley Montagu for a friend in England. The Turks were not in the habit of writing their love-letters; they selected a series of emblems which were to be drawn in a certain order from a little box. Each emblem signified a sentiment, after the manner of our Language of Flowers:

A Pearl Fairest of the young,

A Clove You are as slender as this clove!

* We confess to the italics.

A Jonquil Have pity on my passion.

Paper I faint every hour!
A Pear Give me some hope,
Soap I am sick with love.

Coal May I die, and all my years be yours!

A Rose May you be pleased, and your sorrows mine!

A Straw Suffer me to be your slave.
Cloth Your price is not to be found,
Cinnamon But my fortune is yours.

A Match I burn, I burn! My flame consumes me!

Gold Thread Don't turn away your face,

Hair Crown of my head!

A Grape My eyes!

Gold Wire I die-come quickly.

Postcript

Pepper Send me an answer.

III

THE BRIDAL TROUSSEAU AND CLOTHES IN GENERAL

Probably the best-dressed woman, like the nation that has no history, is the happiest; for a sense of fitness environs her, supports her under difficulties, enables her to triumph easily over her rivals, comforts and soothes her, and eventually provides her with an adoring lover or husband, who when once she is his property—such is the perversity of unregenerate man—never knows what she has got on, and dares to grumble at her dressmaker's account!

Lady Greville: The Gentlewoman in Society





THE BRIDAL TROUSSEAU AND CLOTHES IN GENERAL

WRITING of the cost of the bride's trousseau only fortyfive years ago, Lady Greville remarked that 'the grim total reaches considerable proportions, and probably, combined with the marriage-feast, cripples the father's income for that year at least.' The quantity of 'lacetrimmed garments, of diaphanous linen, of exquisite tea-gowns, of wraps and bonnets and shoes and gloves and smart dresses? that were required to make a young wife feel respectably equipped a generation or two ago would startle the modern journalists and judges who comment on woman's extravagance in dress as if it were a new thing. The rule was simply this-A Dozen of Everything. And as all the garments of which a dozen had to be provided were far more solid in make and texture than their equivalents to-day, the extravagance was even greater than at first it seems, for many of them had grown out of date or ceased to fit their owner before they were worn out. We know of elderly ladies whose cupboards and attics still contain linen underwear bought for the trousseau and never used.

Such reckless expenditure is unknown to-day except in the ever-diminishing class which is ostentatious as well as rich. Fashion changes rapidly and the silks and crêpe-de-chines we favour cannot be laid aside for the future, because they are more perishable than the fabrics worn before our time. So there is no longer any widespread belief that a bridal wardrobe should be larger than that of a single girl or a long-married wife. Perhaps the old custom of furnishing a bride with enough clothes to last her for years to come was originated not by women—who enjoy shopping too much to wish to deprive themselves of all opportunity for it—but by men, cunningly contriving to avoid the necessity of offering a dress allowance.

There is no reason at all why every article of dress to be taken away on the honeymoon should be new, though this is a superstition which naturally finds favour with young ladies who cannot often induce their fathers to provide the money for a delightful orgy of shopping. Certainly an outfit of new clothes sets a woman up in good spirits better than anything else we know, except a new love affair, and it might be wise for this very reason to keep back part of the trousseau-money for the first bleak periods of married life.

Nothing could be more absurd than an attempt to determine the precise quantity of garments which an outfit for marriage or any other purpose should comprise. It is obvious that scarcely any two women outside the same family can have the same requirements. The several evening dresses indispensable to one will be useless to another; in this circle, sports clothes are of all things the most necessary, in that, tailor-mades. And there are not only individual requirements but also individual preferences to be considered. A woman should have the sort of clothes which give her most pleasure, even if to obtain them she occasionally has to

forgo something which is more lasting and practical. In this we are at variance with most other advisers on the same subject; but we have tasted the bliss of the enchanting and preposterously useless new hat, the exquisite lace gloves that will brook no more than three or four wearings and are only suitable for 'grand' occasions, and the utterly unserviceable fabric which to touch is luxury. We have tasted the bliss, and we pronounce the cost to be worth it.

Knowing the temptations that will beset you on every side, and feeling sure that you will not be so spiritless as to resist them all—though we hope you will be guided by common-sense when you meet with the worst, those silly little novelties, 'exclusive' to-day and worn in their thousands to-morrow—we carefully refrain from defining limits. We will only indicate some points that we have found worth bearing in mind. These are grouped under ten main headings: Dresses and Suits—Furs—Coats—Hats—Gloves—Shoes and Stockings—Lingerie—Holiday Clothes—Dress Accessories—Wedding Clothes.

Dresses and Suits

Let us suppose that you do not belong to that almost extinct species of women for whom the arrangement of a trousseau is simply an orgy of shopping and nothing more—a matter of going to one's favourite shops and ordering anything one pleases in any quantity one thinks fit. Let us suppose (and we shall like you the better for it, because our feelings will not be corroded by jealousy)

that you must make plans and practise economies. Then we can stand on an equal footing, and give you the benefit of our own experiences, many of which have been chastening.

Shop-bought Dresses

To begin with we will take the question of dresses bought ready-made. In earlier times, the word 'readymade' applied to a woman's toilette was as much an epithet of contempt as it might be on the lips of a snob to-day in talking of a man's suit. A modiste did not sell her models, but simply used them as a basis for ideas, since the fit had to be so mathematically exact that no two clients were likely to find the same dress satisfactory. When whalebone and multitudes of hooks and eyes 'went out,' it was possible to make clothes that, with very little alteration, would fit the average figure, and by degrees 'ready-made' ccased to be a stigma and became very much the reverse. Private dressmakers are now neither numerous nor-generally speaking-good, while home dressmaking is an art which women no longer learn as a matter of course, so that every fashionable, or even moderately fashionable, wardrobe must contain a number of shop-bought dresses.

We will not reiterate that time-honoured piece of advice which you either do not need or are not capable of taking—namely, that you should choose each garment to harmonize with the others that must accompany it, or else may find yourself saddled with the expense of perpetually having to buy a new hat for this, new shoes and stockings for that, or will seem to be clad, as it were, at random. But we will venture one less hackneyed recommendation which we should deem superfluous were we not unhappily convinced—by the appearance of many women who might be expected to know better—that it may be otherwise.

Never, never be misled by any motive, however laudable, into buying a garment which is advertised as 'purchasable in a wide range of colours and in all sizes.' Eschew the factory-made dress at any cost. No woman looks elegant in the sort of creation which can be adapted to any colour and figure, for it must, by this very adaptability, be destitute of what, at the risk of seeming extravagant, we can only define as soul. Let such ready-made clothes as you buy be of the first quality, not necessarily from the houses of world-famous couturiers, but decidedly above the standard of the factory. If the only choice within your means lies between a home-made dress and the dress we describe, reproduced by the hundred, decide upon the former at whatever sacrifice of time and effort.

Home Dressmaking

Assuming that a certain number of your clothes will be shop-bought, and the rest made at home or by a private dressmaker, we have come to this quite original conclusion. Your morning dresses and demi-toilettes should be the ones you buy ready-made, and your evening dresses and grandes toilettes may well be created under your own supervision—that is, unless you are

entirely unskilful both in sewing and supervising, which we should be sorry to think. We have very good and well-tried grounds for a proposal which is, we readily acknowledge, contrary to orthodox practice.

Most dressmakers will admit that the touch of the amateur is betrayed rather in simple creations depending on line and accurate fit for their elegance than in those whose chief beauty is elaborate form or richness of fabric. A morning dress, according to the present mode, should have an almost tailored appearance, which is seldom achieved by any but expert hands; while an evening wrap, for example, which admits of a certain amount of fantasy in design and may be carried out in some splendid material, needs nothing like so much skill to be made 'effectively'—though possibly it requires more painstaking workmanship, which is another matter. Besides this, morning and afternoon clothes of the less luxurious kind are comparatively cheap, and you save little by getting them made up from your own cloth, while evening dresses, négligés, and the grander sorts of afternoon gown, are exorbitantly dear, and the saving here will really make your trouble worth while. The fabrics we use for these fine garments are pleasanter and more interesting to handle than the wool or cotton stuffs of everyday wear, and as they are much more picturesque and, to all but few, more becoming, they spur the most half-hearted amateur dressmaker on to greater efforts.

There is little in the present trend of the evening and late-afternoon mode to intimidate the novice, and tea-

gowns and wraps are even easier to make. But of course you will not be rash enough to attempt any of these until you have successfully tried your hand at lingerie and perhaps blouses. The very best way to enjoy dressmaking is to do it in the company of one or two congenial friends, who will either help you with your work or occupy themselves with sewing of their own. (If they will help with yours, so much the more congenial!) Some of the pleasantest days in our lives have been spent in this sort of co-operation, relieved by a boiled-egg luncheon and numerous brews of tea. We cannot think that any young lady preparing a trousseau will be insensible to the charm of devising clothes under such conditions.

You will be lucky if you can procure for yourself, besides good company, these three inestimable boons:

First, a dress-stand made exactly to the measurements of your own figure. It will cost but two or three pounds, and repay that outlay again and again in both time and material. Half the difficulties of trying-on and altering are eliminated by this contrivance, and it is possible to attain with it a wonderful precision of fit. (And besides, is it not very likely that if we all had our figures thus duplicated in the prime of youth, we would be less inclined to gain weight carelessly with the passing years? No substantial change could pass unnoticed and unchecked in one who is daily confronted by a silently reproachful 'double'!)

Second, a table that will not be spoiled by having drawing-pins stuck into it, for their use makes accuracy

possible even with the flimsiest fabrics. In pinning your fabric to the table as well as to the pattern—if pattern there be—you prevent all slipping, stretching, and wrinkling, and can measure to a millimetre.*

Third, a box or basket filled generously with all the likeliest dressmaking requisites, from hooks and pressstuds to at least three pairs of scissors. For good work it is positively necessary to have these small things right, and to have them to hand. Dressmaking is always something of a nerve strain, and it will make for fatigue and irritability to be held up for a yard of binding, a press-stud of the right size, or a length of elastic, when you are in the full swing of creative labour.

The Private Dressmaker

The private dressmaker whose work is both skilful and reasonably cheap is a rara avis nowadays. The women of the older generation all seem to have known of 'little dressmakers' and sewing-women engaged by the week whose craftsmanship was unimpeachable and whose fees were within the compass of almost any income. To-day such paragons are few and every one of them has more clients than she can well cope with. Most of them establish themselves in small shops where they consider the making-up of 'ladies' own materials' as something of a favour—a favour for which they charge a fee which

^{*} This is a device of our own invention, though we are quite prepared to believe that there are human creatures base enough to claim that they thought of it first.

offers little or no advantage in the long run over the price of a shop-bought dress. The making of an afternoon frock, for example, will cost four guineas; supposing the stuff and 'extras' cost another four—then where is the saving? For eight guineas you can buy a very charming dress in a shop and be spared the bother of more than one fitting and the risk of failure in the making.

There are a few-a very few-'little dressmakers' still left who charge no more than a guinea or two for their labour and can be relied upon to do good work. The trouble with most of these is that they lack the sense of style, and are prone to ruin your design by the application of some extra touch of their own, which, to a sharp eye, will give away the origin of your dress at once. They are timid and lacking in bigness of con-They will cut the flaring coat-tails you wanted just a few inches too narrow; the rich drape of the skirt that you had pictured will fail by a fraction to fulfil your vision of it. We would counsel you thus: In employing such a dressmaker—who may, with careful supervision, prove a boon and a blessing to you -leave nothing to her imagination until you are absolutely certain that she is capable of understanding your requirements. Give her a written note of any features that she is likely to find unusual; and choose all trimmings, buttons, braids, and so forth yourself. You cannot blame a hard-working woman, who lives, perhaps, on the verge of poverty, for failure to apprehend the newest subtleries of the mode.

The sewing-woman who will work in your own home is still more difficult to capture than the independent dressmaker. We have never known a good one whose services were not booked up for months on end. Why there are not more women of all classes willing to take up this useful type of work—which is at least as easy and as remunerative as some of the professions that are overcrowded—has long been a mystery to us. If you are lucky enough to be able to get a useful sewingwoman (whose charges will be between five and ten shillings a day with board and possibly lodging), have all her work well planned beforehand, and make the conditions under which she must sew as comfortable as possible. Put her in a warm, light room, even though to do so you must make some temporary rearrangement of the household. If you cannot secure her for longer than a week or two, you will get through a great deal more work by undertaking to do the finishing off yourself-the over-sewing of seams, the stitching-on of fasteners, and the pressing.

Finally, a word as to dressmaking done by a lady's-maid. We will speak of the personal maid's duties more fully in our remarks on the domestic staff in general; here it is merely appropriate to mention that though she should be willing to count a certain amount of sewing (apart from mere mending) as an ordinary feature of her work, she cannot be expected to take on the rôle of dressmaker without a little extra remuneration. Some supplement to her wages should be offered if she is called upon to give really substantial help in the

preparation of a trousseau. This may take the form either of a stipulated sum of money—double wages, for instance, for the month when work is most onerous—or of a present of a few shillings for each garment which has cost her more trouble than may be taken as a matter of course. The lady's-maid, although a 'luxury servant,' often leads anything but a life of luxury herself, and the consideration we suggest is by no means mere 'coddling.'

Suits and Blouses

Two suits, one of a rather rough texture useful for country wear and one of some more urbane material, are a desirable addition to every wardrobe, and the mainstay of many. The 'costume,' like the dress, was a thing that once had to be made expressly for the individual who meant to wear it, and until very recently this remained true of any suit that ventured to be called a tailor-made. Now a difference both in the fashions and in our own outlook makes it as easy for a woman of average figure to be satisfied with a shopbought suit, duly altered to fit her, as with a shop-bought dress. There are some, naturally, who will always prefer the bespoke tailor, but there is a good deal to be said for ready-made clothes. You see at once whether a certain cut and design will look well on you, and the whole system is less troublesome. For riding-habits, we need hardly say, personal tailoring is still indispensable.

The blouse has returned warmly to our affections, and as it may be made of almost any material, from velvet

to cotton-print, and in all sorts of fanciful styles, it provides admirable opportunities for economies and experiments. Awkward lengths of stuff that have tantalized you with their uselessness for years, and old dresses that still contain a fair amount of good material, may be turned to account for blouses of the type which it was once fashionable to call 'amusing.' Those that are too unconventional to be worn with a tailor-made suit will probably be charming with a separate skirt of velveteen, corduroy, cloqué, or taffeta. Such a skirt, discreetly chosen, will also be a good basis for tunics.

Furs

A well-chosen fur coat will prove an economy of the first order. It is not only the warmest covering to be got, but with reasonable care it will outlast half a dozen cloth coats, and can be worn on numbers of occasions when cloth would be out of place. (A fur coat may be a perfectly good substitute for an evening cloak, for example: a cloth coat, except of the most superb and unpractical kind, is not.) It is true that, to keep fur at its best, you are obliged from time to time to spend money on it, but against this you must bear in mind that when, after several years of wear, you desire a change, a furrier will always make you an allowance on good skins, whereas cloth will then be worthless.

But we cannot recommend you to buy furs without asking you very seriously to ascertain that you are not encouraging one of those branches of the fur trade in which the most revolting cruelties are taken for granted.

It would be unfitting to go into detail here upon this disagreeable topic, but we may at least remind you to make some little inquiry beforehand *—and incidentally, your furrier is probably not the best person to consult. In general, we should say, do not wear the skins of wild creatures which are trapped. Large numbers of furyielding animals are now specially bred on great farms in Canada and other countries, so that you will still have a wide range of choice, and fashionable choice too.

The Choice of a Fur for a Coat

In buying a coat from a reputable furrier you need hardly be on guard against imposition. Imitation furs are so readily bought and so frankly worn to-day that a very good trade can be done without any worse deception than is implied in some fanciful disguise of name.

Astrakhan and Persian lamb are without rivals for durability and warmth, but they are extremely heavy to wear. Persian lamb is of a much larger curl and glossier black than astrakhan and not nearly as 'woolly' in appearance. The price of the fur will increase in proportion to the thickness of the curl. True astrakhan, like Persian lamb, is the skin of stillborn or very young lambs, but specially prepared mohair frequently passes as astrakhan to-day, and the inferiority, if any, is negligible. The most expensive kind of broadtail is

^{*} If you are strong-minded enough to learn exactly how your furs have been obtained, write to Major C. Van der Byl, Wappenham, Towcester, who runs a humane trapping campaign. If you are not strong-minded enough, you ought not to wear furs.

obtained by gross cruelty: American broadtail is therefore preferable.

Caracule is another kind of lamb's skin and is also priced low or high according to the richness of the curl. It is a most useful and lovely fur, and not very costly even at its finest. 'Shaved lamb,' generally dyed grey or beige, has been much in favour for some time on account of its flexibility and lightness, qualities which enable it to be made into scarves, draped collars, and indoor jackets. It is not to be recommended for long and hard wear. Sealskin is beautiful, useful, and nearly as fashionable now as it was in an earlier day, but the seal trade has always had a bad reputation amongst those who have inquired into the methods of procuring furs.

This short list does not even pretend to anything like completeness. We have merely touched upon a few of the varieties of fur which have lately been in favour for coats. We have left out all the really extravagant skins—ermines, sables, and so on—as well as all imitation furs, and those that are in use solely for trimming.

In buying furs you should always examine the seams and joins very carefully, as any weakness here will involve you in annoyance and expense.

Stoles and Jackets

Until recently almost every well-equipped wardrobe contained a fox fur to be worn over the shoulders, the dangling tail at one side, the head at the other. This kind of stole is still a useful possession, but little by little it is giving place to the soft, pliable fur scarf and the neat cape or jacket, which, being as serviceable as they are attractive, will probably remain in fashion for some years. They provide an excellent means of using up the skins of a full-length coat that may be said to have had its day. One of us was fortunate enough to be given the mink lining of a man's overcoat, many years out of date, and it was very successfully remodelled into a short jacket. Fur-lined overcoats were once so extensively worn that there must be many of them hidden away where men keep their lumber. We recommend you to tackle uncles, fathers, and grand-fathers on the subject.

Muffs

Muffs are still enjoying a sort of sporadic vogue, but we are too uncertain of the future of this fashion to give any very definite advice on the desirability of following it. A woman carrying both a muff and a handbag looks awkwardly laden and will find one or the other an encumbrance. When, in Victorian times, the muff was a sine qua non of the outdoor toilette, ladies did not find it imperative to have with them on all their excursions a powder-puff, a lipstick, a mirror, a cigarette-case, and the several other trifles that now render the handbag a necessity. It is possible to buy a muff with pockets, or a sort of muff-handbag, so that it may quite well become again a part of one's everyday equipment, but at present it is certainly a mere luxurious accessory.

COATS

Besides a coat of fur-or of heavy cloth-you will probably require one of tweed, flannel, broadcloth, or some other fabric suitable for autumn and spring weather, as well as a summer coat of the kind that can be worn with afternoon dresses, and some sort of evening wrap. This is the minimum number of coats with which a well-dressed woman can rest content, and certainly 1t would be an advantage to have two or three more-a waterproof, a light sports coat perhaps, and one or two short jackets. We counsel you to spend a larger proportion of your trousseau-money or dress allowance on coats and hats than on any other articles of dress, except perhaps shoes. In such a climate as ours you will be seen oftener and longer in your coat-that is, outside the confines of your home—than in any other costume, and its defects cannot be concealed either by the simple process of covering them with another garment or by those arrangements of flowers, sashes, or scarves, with which we can so wonderfully transform a dress. It is much easier to achieve a reputation for good dressing by being always seen in an attractive hat and coat-well-shod, we need hardly say, and wellgloved-than by a meticulous care in the choice of your actual dresses.

HATS

Here is a subject of which we can hardly speak in plain prosaic terms. Hats are a theme for poetry; they inspire rapture. A new hat can communicate a subtle undercurrent of pleasure to all one's thoughts and activities for quite a week after its purchase. It is a means of dispelling ill temper and depression second to none; it gives a sense of well-being; it imparts the illusion of wealth and beauty even to the poorest and plainest. Every woman should have three, four, or five guineas concealed in some secret purse ready for the emergency of circumstances that can be coped with only when a new hat has revitalized the jaded spirit, or poured balm upon the wounded feelings. The purchase of a hat acts as a genuine stimulant to the feminine faculties. It is neither important enough to carry with it that sense of responsibility which attaches to the buying of a dress, nor trivial enough to be taken in one's daily stride as we take new gloves or new stockings (though even these are capable of a certain tonic effect), and it has such an influence upon one's attractionsthat is to say, it so enhances one's consciousness of being attractive, which comes to the same thing-that one is prepared for any species of conquest as one first goes forth in it.*

But, of course, these virtues are only active in the right hat, the hat in which one feels sure of oneself. Nothing is more exasperating, more debilitating, than to realize that one has bought the wrong hat! Let no

^{*} My sister must shoulder the entire responsibility for this paragraph, which I for one heartily disapprove of. I think the sums she recommends one to put aside for the purchase of a mere hat are as extravagant as the language she uses in praise of it. I do not imagine that many sensible women get such rapture from their headgear as she suggests.—J. L. M.

flattering saleswoman, assuring you that everything you try on is 'absolutely perfect on Moddam,' persuade you to take a hat about which you have the least element of doubt. It is the business of a shop assistant to get your money as quickly as she can without making you determine never to visit that particular establishment again, and usually she is shameless in telling each client that every hat she tries on seems to have been made for her-with a little more emphasis and verve when the hat in question is especially costly or unsaleable. When you visit a milliner, take with you a deaf ear to flattery, a calm eye, and a strong mind. Many women lose every vestige of moral courage when they go shopping. Although not satisfied that they have seen what they want, they will buy something hastily because they fear to give trouble and dare not ask to be shown a further selection. Recollect, when you visit shops of the more luxurious kind, that the margin of profit on each article sold is so extremely high that it is hardly in your power to give more trouble than you pay for.

GLOVES

A woman's hand neatly gloved is one of the most charming and alluring objects the eye can light upon. Is it not astonishing then that so many of us are content to be seen with our hands clad in stretched and soiled suedes, or in thick doe-skins and pig-skins giving only the vaguest impression of the shape of the fingers, or great fur gauntlets, warm and useful enough, no doubt, but which the beholder must associate rather with a

bear's clumsy paw than with a delicate feminine hand? The white or pale grey kid gloves without which no afternoon toilette was complete in Edwardian days were certainly an extravagant accessory in that they had frequently to be cleaned and could not be worn when their pristine freshness had departed, but the effect achieved was worthy of the expense and trouble. It was an effect of delicacy, of grace, or urbanity, which we have only now begun to recapture. Fashion once again permits, and in certain cases demands, a closefitting silk or kid glove capable of showing the slenderness of the wrist. Those who indulge in the luxury of white or pale-coloured gloves must possesss a good many pairs if they are always to boast that immaculately fresh appearance which captivated Shirley's lover in a memorable passage of literature.

SHOES AND STOCKINGS

It is a great mistake to attempt economy over shoes. Good footgear can seldom be bought at a low cost and a bargain generally gives some occasion for repentance. Shoes should not only be fine in quality but also fairly numerous in quantity. They last much longer if they are set aside with trees in them for a day or two after each wearing. And of course any lack of harmony between the shoes and dress either in colour or character may ruin the whole appearance. Women so often belie the feminine reputation for attention to detail that it is, perhaps, not wholly superfluous to mention that one pair of light, elegant shoes will not necessarily prove

suitable for wear with four different afternoon dresses. If the need for economy is very stringent, the wardrobe may be so selected that five or six pairs of shoes will suffice (one for rough walking, one for 'general' wear, one for use with afternoon clothes, one for evening dress, one very light pair for the summer, and one pair of house shoes to save needless strain on the others); but it will be a great advantage to have several extra pairs, and much cheaper in the long run, for you will probably be obliged to replenish your set of half a dozen twice as often as if you had a larger number and did not wear them so hard. A pair of over-boots lined with sheepskin or wool, now made in several quite tolerable styles, will preserve your shoes from the bad effects of damp and your stockings from splashes of mud, quite apart from their primary merit of keeping out the cold.

The best shod women we know are the Americans. Unlike ourselves, the majority of them have strenuously resisted the French mode of very high heels and very short toes, with the result that they not only walk gracefully, but have feet they need not be ashamed to uncover. The American type of shoe, long and narrow-looking if not actually narrow, is very strongly to be recommended to those who prefer the good carriage that is only possible when the whole body is comfortable to the doubtful beauty of feet that look small.

As for stockings, their cost has been reduced so considerably in the last few years that no woman of even moderate means need deny herself the pleasure of wearing sheer silk. Some which look exquisite may be bought for as little as two shillings a pair. Durability can hardly be expected at this price, but there are busy women who actually prefer an abundant quantity of cheap stockings, quickly discarded and replaced, to a less lavish supply of the more expensive kinds, which need very careful treatment.

A dozen to eighteen pairs of stockings carefully selected will meet the requirements of most well-dressed women at the present time.

Artificial silk, though it is so skilfully made now as to deceive the eye and sometimes even the touch, has little attraction where real silk is within reach of nearly all purses. Nothing else will continue to fit the leg without stretching after repeated washings.

LINGERIE

Unless you are very rich or very busy it will be a serious extravagance for you to buy in a shop any lingerie that you can possibly produce with your own hands. The price of good made-up underwear is out of all proportion to the cost of the material. And the sewing of small silk garments is by no means arduous: they can be packed so easily into a case containing your scissors, needles, and other requisites, and taken about with you on informal visits, or picked up at any time in your own home to work on while you are talking. Fifteen pounds' worth of silk, lace, and embroidery thread will provide you with as many nightdresses, bed-jackets, chemises, and knickers as would cost you

about fifty pounds bought ready-made in materials of the same quality.

By far the most economical procedure is to buy your stuff in a length of at least half a dozen yards at a time. With the odd pieces that are left after cutting out several different garments you may easily, by means of skilful joining or mixing pale colours, contrive bedjackets, brassières, and other small matters.

The all-in-one garment sometimes known as a scanty (knickers, corset, and brassière joined together) makes the slenderest and neatest foundation possible for a close-fitting evening dress and almost every wardrobe will need to contain at least one. It is rather extravagant for everyday use, since it cannot very easily be homemade, and the expense of buying the several sets necessary will be considerable. Another disadvantage is that, as the corset cannot be detached from the rest, it must be washed more frequently than is normally necessary, which is troublesome and bad for the elastic suspenders and boned parts.*

Woollen underwear must, of course, nearly always be shop-bought. We have been induced to take kindly to it once more (much to the benefit of our health, so doctors think) by the ingenuity certain firms have shown in devising woollen clothes hardly thicker than silk and almost as pleasant to the eye. There is absolutely no reason why even the most delicately fastidious of women should go through the winter

^{*} But a few are made with detachable suspenders and other facilities for washing.

shivering in silks—though we admit we should rather have perished with pneumonia any day than have worn the loathsome stockinette bloomers, the revolting woollen combinations, that used once to be advertised quite openly in the ladies' papers.

We trust that you will not think us indecorous if we remind you that no part of a trousseau is more important than bedroom attire. You will probably require at least two dressing-gowns—one a serviceable bath robe, and the other a more opulent-looking gown of lace, brocade, satin, or velvet; the sort of creation in which you can walk down a hotel corridor with calm dignity instead of merely scuttling. Rich brocades are no longer very fashionable for dresses, and their price has fallen considerably, but they have become the favourite fabric for dressing-gowns of splendour. For about four pounds you can make a négligé that might do credit to the Empress Josephine.

If men have one aversion that is moderately justifiable, it is for the sight of a woman clad in fancy pyjamas. (We are referring here to bedroom, not beach pyjamas.) Some women are misguided enough to wear pyjamas even on a honeymoon; it would be a bitterness to us to think that you were one of these. Do not imagine that the presence of lace and frills and ribbons on a pair of pyjamas makes it more acceptable to a masculine eye. On the contrary, such inappropriate decorations merely add to the absurdity of the garment. We confess that we are not supported by a series of logical arguments, but we do know, from the very depths of

feminine intuition, that the sort of husband who will be content to look at his wife night after night, or day after day, wandering about her bedroom in pyjamas is a man to shrink from. Let nightdresses then—lovely long flowing graceful womanly nightdresses—be your watchword.

HOLIDAY CLOTHES

Beach Trousers and Shorts

The only quite new inventions in feminine outdoor clothing of the last ten years have been the beach suit (which has brought in its wake the cocktail suit and the divided skirt for evening wear) and the shorts not borrowed from one's brother but designed especially for the limbs of women. We have not forgotten that Oriental females have worn trousers from time immemorial, and that there have been various attempts over a long period to introduce some sort of trouserlegged dress in Europe, but this is the first time in history that such an attempt has met with any better reward than a short-lived notoriety. There are several sorts of holiday for which bifurcated garments of one form or another are an almost essential part of one's equipment. They have improved greatly since they came to be taken for granted; but many, too many, are still made in grotesque styles and fabrics with large and glaring patterns, and we feel that if anything is calculated to send the trouser mode back into the limbo of lost causes it is this abuse of it. It is impossible to prophesy how long the fashion will last when so many

bad designers conspire to make it objectionable. We can only urge you, if you are buying either shorts or pyjamas, to choose them for their serviceableness and not their novelty or daring.

A useful device for beach and boating holidays is a wrap-over skirt of absorbent and warm material which fastens round one's swimming suit, and may be removed in an instant. For the woman whose hips are not boyishly slender it has a much more dignified appearance than trousers.

Swimming and Sports Wear

In buying a bathing suit choose only one of unimpeachable quality (otherwise its dye will run and it will quickly wear into holes) and of perfect simplicity. The costume of garish 'jazz' design—repellent as it has always been to the fastidious—is now happily discarded even by those who never pause to think twice about anything that is à la mode. A workmanlike wool, knitted silk, or elastic yarn suit is now the only tolerable costume for swimming, and here, as in every other region of fashion, unmeaning novelty should be sternly rejected.

Clothes for a sporting holiday—shooting, yachting, ski-ing, and so forth—should always be bought from those firms which make a speciality of catering for such requirements. It is unnecessary for us to offer any suggestions on this topic, since you may thus obtain the aid of experts, so we will only remind you that, if you are a novice, a too perfect equipment may render you a little ridiculous.

Dress Accessories

We have not thought it imperative to mention every article of feminine attire, for there are many upon which we can make no intelligent comment whatever in general terms. If you desire for purposes of reference and reminder a plain list of garments, you will find one on page 162, where we describe what to pack on going away for a holiday. It only remains for us here to touch upon a few of the innumerable trifles, some necessary, some to be accounted luxuries, which will tempt you on your shopping expeditions—handbags, umbrellas, parasols, kerchiefs and collars, belts, feathers, sprays of flowers, and every variety of ornament for the dress. Of all these things we would urge one truly important piece of advice which we have hinted at once or twice before. Never be caught by the snares labelled 'This Season's Novelties.' By a curious paradox, women of conservative taste are usually the ones most easily induced to fritter away their money on the factory productions perpetually being thrown on to the market as 'novelties.' There is all the difference in the world between novelty and originality, at least in the concerns of women's dress. The silly little innovations which each season brings forth are reproduced in tens of thousands, and worn by such multitudes of women that even their enthusiasts are soon weary of them. Originality is a personal matter, and although it may be imitated, it never admits of manifold reproduction. The women who chooses her clothes with discernment has a sort of intuitive judgment by which she can recognize at a glance those inventions of dress which are likely to become an epidemic rather than a fashion.

Many women erroneously imagine that distinction is synonymous with singularity. When a shop assistant informs them, 'Oh, we're selling any number of these, madam,' they feel safe. They do not wish to wear a uniform, but neither would they like to be singled out in a crowd. They forget that it is possible to attract glances by the beauty of one's apparel as well as by its ugliness. Without being, in the more disagreeable sense of the word, conspicuous, a woman of taste may wear clothes that remain in the memory of any fairly perceptive beholder. We do not agree with a Victorian teacher of etiquette who wrote, somewhat ambiguously, 'A lady should always be so well dressed that her dress shall never be observed at all.' Neither do we approve of the view of Dr Johnson, who said of a certain woman for whom his praise was claimed: 'I am sure she was well dressed, for I cannot remember what she had on.' In our view it should be your aim to wear clothes that will be remembered by those whose remembrance is worth having, even if it be only through the absolute simplicity and harmony with which you achieve your effects. Nothing can contribute so much to harmony or detract so gravely from it as right or wrong selection of the accessories and details we have named.

WEDDING CLOTHES

The Bridal Gown

Since every female friend and relation you have will probably be willing and eager to give you her views of what it is proper for you to wear at your wedding, we will not add to your confusion by being expansive upon this subject. The grandeur or simplicity of your wedding dress will naturally be determined by the grandeur or simplicity of the ceremony itself, and weddings vary so considerably in the degree of formality and expense attendant on them that our suggestions must needs be somewhat vague.

If you have a large number of conventionally minded friends whom you desire to please rather than to flout, you will not depart much further from the traditional white or ivory bridal gown than present custom readily permits—silver, pale gold, or the very lightest of blue, pink, or lilac shades. Even those are not always approved by the many who still have conservative views on these matters. And if you are falling in with the ideas of the older generation so far as to have a formal wedding at all, you may as well go the whole way and do the thing properly.

The orange blossoms, the lace or tulle veil, the long train sweeping from the shoulders—all these, extravagant though they be, and ephemeral in their usefulness—must be chosen so as to fulfil the demands of tradition. In the dress itself, fashion will be followed, but at a distance. Nowadays young ladies frequently turn their

bridal robes into evening dresses when the honeymoon is ended; but unless your wardrobe is a very meagre one, we recommend the old sentimental custom of preserving this gown, the only one of its kind you will ever possess, in its pristine glory as a treasure for your descendants. Had it not been for the sentimentality of our ancestors, the wonderful collections of clothes in some of our museums would have been lost to us, and the heirlooms upon which family pride is often justifiably founded would long ago have been destroyed by wear and tear.

Bridesmaids' Dresses

The bride chooses the clothes to be worn by her attendants, but it is customary to arrange a tea or luncheon party for the purpose of consulting their tastes. The bridesmaids provide the dresses and all accessories, except bouquets, from their own purses save in certain cases where they happen to be intimate friends much less wealthy than the bride herself. If you cannot afford to smooth all difficulties away by presenting the dresses, you should be tactful in choosing your bridesmaids, and careful not to select some style of costume which will prove a strain upon the resources of one or another of them. Nor should you propose that all the dresses be made together by some expensive conturier unless you are certain that each of the friends who have to pay for them is equally able to afford the cost. Young ladies whose own incomes or dress allowances are large are often a little careless in this

respect, not looking for embarrassment where they have never known any themselves.

Pages' Costumes

We would counsel you here (though perhaps it is hardly within the true province of a discussion of clothes) to choose pages, if you intend to have any at all, who have got beyond the age at which a child's behaviour is incalculable. Although a murmur of 'How sweet!' will go round the church at the entrance of infant pages dressed in Gainsborough or Reynolds costumes, sooner or later in the ceremony they will probably abandon their self-control and become tiresome, and even if they do not, there will be a certain sensation of embarrassment amongst the group at the altar for fear that they might. After all, a wedding ceremony is long and solemn, and quickly inspires the most desperate boredom in a child too young to have the slightest idea what it signifies. Photographs of pages four or five years old being removed from the church in a flood of tears are generally thought funny when they appear in newspapers, but we should not relish this sort of exhibition at our wedding. Pages of seven or eight years old can be trusted as a rule to conduct themselves with dignity. They may be dressed in almost any sort of picturesque attire-Kate Greenaway suits in satin or velvet are perhaps the favourites —or in kilts at a Scottish wedding.

The Going-away Dress

The bride's travelling dress is usually a tailor-made or a three-piece suit of a design rather more elaborate than may serve for everyday wear, or, if she is not going away by train, an afternoon frock with a smart coat to cover it. At quiet weddings this outfit would be worn for the ceremony itself, and if the dress is suitably decorative, a small bouquet might be carried with it. The bridesmaid (there is usually only one in such a case) should take care not to be dressed more richly than the bride.

Of bouquets we shall have more to say when we describe the formalities of the wedding, for these are really the bridegroom's affair, and we have spoken so far only of what is provided or chosen by the bride.

EIGHTEENTH CENTURY SHOPPING (PLUS ÇA CHANGE, PLUS C'EST LA MÊME CHOSE)

Oh! How I longed to buy her whole stock; there were flowered silks with roses, daffodils, and China asters worked upon them as large as life, and rendered more beautiful than life by being edged with gold and silver; a Genoa cut velvet, with trees and birds like nature itself; rich point ruffles; and a delicate Brussels apron, that was as fine as a cobweb: then there were India muslins, which seemed to contain the mines of Coromandel; fans a yard long, with the sweetest French mounts—one such a delightful moral scene—a whole village, all the cottages had glass windows, very convenient, for one can peep through them instead of the sticks which deceive nobody. . . . Not a guinea left! and now I find I have not a use for one earthly thing I have bought!

From a Woman's Diary (1710), published in

The Lady's Magazine, 1831

VIRTUOUS INDIGNATION OF A HUSBAND (BEFORE THE MARRIED WOMEN'S PROPERTY ACT) WHEN REQUESTED TO FURNISH HIS WIFE WITH A SMALL ALLOWANCE OUT OF HER LARGE DOWRY

Why Wives want Pin-money, say Virgin Muse! Tell, if thou canst, for what Intent, and Use? Some Lawyer damn'd, or some old Beldame curst, The name of Pin-money invented first. . . .

Ah! name it not! To ask it separate, Shows mean distrust of Honour in your Mate. . . . To whom you trust your Body, and your Health, To tie Love's-Knot the faster, trust your Wealth.

Thomas Marriott: Female Conduct, 1759

A Voice from the Past tells us we are No Ladies

Sometimes it is the fashion to have the skirt of the dress trailing on the ground; and soon after it is fashionable to wear it so short as not to reach the ankles. All extremes are bad. If the gown be too long, the wearer has the appearance of being embarrassed. . . . If too short it destroys all elegance of shape, makes the wearer appear stunted, and gives her the air of an opera figurante. Surely no lady should reduce herself to either of these extremes!

Mrs A. Walker: Female Beauty, 1837

DARK SUSPICIONS OF THE GREAT BRITISH PUBLIC HAPPILY DISPELLED

It is impossible to convey an adequate idea of the resplendency of effect attendant upon a display of jewels such as graced the illustrious and noble wearers . . . not only was their profusion remarkable, but equally so was the taste wherewith they were worn. . . . And in this place we beg to disabuse the public mind of an impression equally erroneous and offensive—namely,

that in many cases the jewels were hired. Now we can assert, positively, that in every case the jewels worn were the property of the wearers.

Description of a Ball at Court, from

The World of Fashion, 1842

Horrid Results of Abolishing the Sumptuary Laws

... Sumptuary laws are no longer in force, and every man may dress as he pleases, provided he can pay his bills, or at least plead with some shadow of truth that he is a minor. This equality has its disagreeable results, insomuch as you may take a real lady for one who is so only in appearance, and mistake a gentleman for his tailor.

Lady Greville: The Gentlewoman in Society

The Ornamental Underwear of our Mothers

Girls should be clothed in a natural all-wool combination garment, the legs of which can be cut off at the knees. Over which—though unnecessary—can be worn for the sake of ornament or sentiment,* the ordinary white chemise and drawers, and linen 'combinations'; but on no account should linen or cotton be worn next the skin.

'Isobel,' The Art of Beauty, circa 1905

^{*} The italics are all our own.

'BUT IT STILL GOES ON'

Why do women dress irrationally? Well, in strictest confidence, I can give several good reasons. If we did not do so we should be unpleasantly singular. The men who belong to us would call us dowdy, and would shirk escorting us to our pet restaurants, our favourite theatres, and even to church. Men are like that. They are really more sensitive to public opinion than women. That is why they always give a cabman more than his fare. A man likes the women of his household to be smart and up-to-date in dress and appearance. He can say 'What have you got on?' in an awful voice, a blend of scorn and disapproval. . . . 'Oh, it's my new gown,' says the palpitating victim, trying to be airy and at her ease. 'Your what?' And then follows a colloquy that can be left to the imagination, marital manners not being always improving to the mind. . . .

Mrs Humphrey: Manners for Women, 1897

IV

THE WEDDING

Joy may you have, and gentle hearts' content
Of your loves' complement;
And let faire Venus, that is Queene of love,
With her heart-quelling Sonne upon you smile,
Whose smile, they say, hath vertue to remove
All Love's dislike, and friendship's faultie guile
For ever to assoile.

Let endless peace your steadfast hearts accord,
And blessèd Plentie wait upon your bord;
And let your bed with pleasures chast abound,
That fruitfull issue may to you afford,
Which may your foes confound,
And make your joyes redound
Upon your Brydale day, which is not long:
Sweet Themmes! runne softlie, till I end my Song.

Edmund Spenser: Prothalamion

THE WEDDING

ALMOST everyone is ready to agree that a great wedding involving tremendous preparations and a reckless outlay of money is a folly—vulgar, old-fashioned, and tiresome in every way: and yet when they themselves are faced with making a choice, the very people who utter these protests so readily will usually be found quite willing to avail themselves of all the current excuses for as lavish a ceremony as lies within their means. 'It pleases the family,' they say. 'It only happens once in one's life—with luck—and it gives one something to remember. After all, these old traditions are rather pleasant.' And so they are.

From a woman's point of view there is a good deal to be said for a wedding in the grand manner. It is a kind of Rubicon, wider and deeper than Julius Cæsar's, which the bridegroom crosses with a sense of awe and bewilderment that enhances the beauty of the territory that lies on the other side—an ordeal which makes the value of the object to be attained seem greater. A bride, clothed, so to speak, 'in white samite, mystic, wonderful,' surrounded by a group of admiring friends, the women raising a chorus in her praise (a thing that women do for one another oftener than unsophisticated males will acknowledge), the men begging 'the privilege of a kiss,' is a creature glorified, transcending everyday reality. It would be a pity if your husband should have had no opportunity of ever seeing you thus-shining in apotheosis!

85

The form of ceremony and reception is decided entirely by the bride and her parents—with as much deference to the wishes of the groom as may be thought politic-for upon them devolves the whole train of attendant expenses, save only these-the cost of the licence and ring, the church fees, the bouquets and gifts to the bridesmaids, and perhaps some little expression of gratitude to the best man. (There is no reason, of course, why a young lady of humble means marrying into a well-to-do family should not be tactfully presented by the bridegroom or his parents with a sum of money which will make possible the sort of wedding their position justifies them in expecting; we merely set down the procedure usually followed where there is no such inequality.) In the matter of nuptial preparations, parents-mothers, at any rate—are often inclined to be more extravagant than their daughters, and will be willing to spend on magnificent church decorations, a superb buffet, and costly music, as much as would support the young couple for a year. Such misdirected generosity is to be discouraged-except, naturally, where it involves no material sacrifice—but, on the other hand, some extravagance there must be if the wedding is to be other than an entirely private one. In deciding upon a formal ceremony, the bride and her parents alike must reconcile themselves to a pretty serious financial outlay. Yet, if we may venture an observation which occurs to everybody, but which only the bravest utter above a whisper, a large wedding reaps a large harvest of presents and—but we will not take the responsibility of cynicism

upon our own shoulders. We will let the invaluable Lady Greville speak for us:

'Wedding presents grow every day more numerous, more expensive, and, I must say, more useful, inasmuch as the young couple frequently find themselves completely set up in household furniture, plate, linen, and jewellery. To be sure, a great quantity of silver must prove rather a white elephant in a small household. . . . Still there is the satisfaction of making a grand display when you entertain a few friends at dinner, and there is always the possibility of selling the plate in a time of need.

'It is probable,' she adds, 'that in the future a wholesome reaction will set in, and the fashion of a profusion of wedding presents . . . be consigned to the limbo of oblivion. Until that epoch arrives girls will do well to marry quickly, and profit by the present arrangements.'

And having thus set forth the case for the sort of wedding that will probably gratify your friends and put your relations in a good humour with you, we will proceed to give you those impersonal and rather dreary facts about the requirements of the law which either you or your bridegroom will emphatically need to know.

There are three different forms of legal approach to the ceremony of marriage in a church. The first is

MARRIAGE AFTER BANNS

This is the least expensive way of arranging a wedding, but it is a little more troublesome than marriage by licence. The banns must be published on three

separate Sundays (usually, but not necessarily, consecutive) before the solemnization of the marriage, and at least one of the parties must qualify by a minimum of fifteen days' residence in the parish. If they live in different parishes, the banns must be 'called' in both, and the Vicar of the parish in which the ceremony is to take place must receive a certificate testifying to this effect from the Vicar of the other. Both clergymen will require notice (in writing) seven days before the first publication of banns.

By a new law a marriage may take place in any Parish Church which is either the bride's or the groom's usual place of worship, even though neither of them is resident in that parish. The condition is that, having complied with the formalities outlined above, they must also have the banns published in the church where the ceremony is to be performed.

The official fee for marriage after banns is only a few shillings, but needless to say the clergyman is accustomed to expect some personal remuneration. The sum varies in proportion with the bridegroom's means. It would hardly ever, in the middle or upper classes, be less than a guinea, while a moderately well-to-do young man might give five pounds, and a rich one ten pounds or more.

Allowing for due notice being given at the church or churches and for the lapse of three Sundays, the date of the wedding must be arranged at least a month beforehand.

The procedure more usually followed by those who

wish to avoid very early preparations and such formalities as can be avoided is

MARRIAGE IN CHURCH BY ORDINARY LICENCE

A marriage licence (not to be confused with what is known as a Special Licence) costs two to three pounds, and renders banns unnecessary, though there is no reason why they should not be called if the persons concerned prefer the old tradition to be fulfilled. It is still essential when applying for an ordinary licence that either the bride or the groom shall have spent the preceding fifteen days in the parish where the wedding is to take place. If they live in different districts, they must both have the residential qualification, each for his or her own district. Application for the licence is made, either in writing or in person, usually, though not invariably, by the bridegroom. In London licences are granted by:

The Vicar-General, 1, The Sanctuary, Westminster, S.W.1

The Faculty Office, 23, Knightrider Street, Doctors' Commons, E.C.4

The Bishop of London's Diocesan Registry, 1, Dean's Court, Doctors' Commons, E.C.4

A licence from the Faculty Office is valid all over England and Wales, but the Bishop's Diocesan licence can only be used in the diocese where it was issued. The Vicar-General grants licences which are available in any English territory outside the province of York: Wales is also excluded.

In a country diocese, application is made to the Bishop's Registry or to a clergyman appointed to act as a Surrogate—as a rule the Vicar of one's own parish, who will be able to give advice on all doubtful points, legal and ecclesiastical.

Previous notice is not required in making application for a marriage licence, and the document is available immediately upon issue, and for three months after.

In romantic novels marriages are generally performed 'by Special Licence,' but this is a method which, for reasons which will be seen, seldom finds favour in real life.

MARRIAGE BY SPECIAL LICENCE

In all ordinary circumstances weddings must take place in a building authorized for the purpose during certain prescribed hours—that is, between 8 a.m. and 6 p.m. A Special Licence, which costs about twenty-five pounds, makes any hour and any surroundings valid (within the boundaries of England and Wales), and all preliminaries in the matter of previous residence and so forth may be dispensed with. But such a licence sonly granted in exceptional circumstances, which must be laid before the Archbishop of Canterbury or those acting for him. Application is made at the Faculty Office, Doctors' Commons.

MARRIAGES NOT SOLEMNIZED BY THE CHURCH OF ENGLAND

In Scotland there are slight differences in the essential formalities. Generally speaking more latitude is allowed, and several kinds of 'irregular marriage' are still recognized by the Scottish law provided that a warrant permitting legal registration is obtained from a sheriff. But the laxity which once made Gretna Green a safe refuge for eloping lovers exists no longer. Even an 'irregular marriage' is null and void unless one of the parties has been resident in Scotland during the preceding twenty-one days. Personal application to a minister is perhaps the simplest way of learning what it will be necessary for anyone contemplating marriage in Scotland to know.

Marriage in a Nonconformist or Roman Catholic Church may be solemnized either by licence or with a Registrar's certificate, which we shall discuss a little later. The formalities demanded by the Church itself may be learned, of course, from one of its clergy.

Marriage with a foreign subject in England must take place in accordance with English law if it is to be legally binding here, but though every solemnity required in this country has been observed, the marriage may prove invalid abroad unless the requirements of the law laid down by the foreign country are also fulfilled. It is therefore imperative in such a case to obtain the assistance of a Consul or diplomatic agent.

Alliances between British subjects abroad, if valid

according to the laws of the country where they take place, will hold good in England, provided that there has been no actual breach of English law. But a foreign ceremony is seldom called for in such cases, since a British Consul is an authorized marriage officer. The procedure of arranging a consular marriage is much the same as for marriage by Registrar's certificate. Wherever there is an English community abroad, it will almost certainly be possible to arrange for a religious ceremony.

CIVIL MARRIAGES

In former times a marriage without religious sanction was looked upon as a somewhat disreputable proceeding, and only those who had strong reason for secrecy chose this form of ceremony. Lately the attitude towards civil marriages has undergone a decided change, and every year thousands of perfectly respectable weddings take place in Registrar's Offices. Young people who care more for the fact of being united than for the traditional glories of a public wedding, and who are indifferent to the disapproval of the Churches, may find some advantage in an entirely private and informal ceremony. But a marriage in a Registrar's Office is very bleak and unimpressive, and will give the wedded couple little to look back upon but the signing of names and—possibly—a luncheon party not much different from many others which may have been enjoyed in the same company.

To obtain a Registrar's certificate, twenty-one days' notice must be given at the Office where the marriage is

to be solemnized. Full particulars of the age, name, condition, and rank of the bride and groom must be provided, and these will be 'published' by the Registrar—that is to say, placed where they may be seen by any interested person who visits his office. The marriage must take place in the presence of two witnesses. Seven days' residence in the district are required of both contracting parties, unless they live in different registration areas, in which event each must give twenty-one days' notice to his or her own Registrar, and must qualify by seven days' residence in that locality. The fees are a few shillings.

A Registrar's certificate is equivalent to a certificate of the publication of banns, and may serve for an ecclesiastical ceremony, so long as one of the two parties belongs to the parish in which it is to take place and the incumbent's consent be obtained. Thus, if a young couple decide to marry in a Registrar's Office and apply for a certificate, and then find themselves embarrassed by family opposition to an 'unsanctified' union, they may change their minds and present the certificate at the parish church in lieu of having banns called.

A Registrar may also perform marriages by licence, procured in the manner already described.

The wedding must take place within three months after the publication of banns or the date when the application has been made for a Registrar's certificate. If a longer period elapses, all the formalities must be fulfilled anew. It is hardly necessary to state that the

consent of parents or guardians must be obtained for the marriage of minors.

So much for the legal aspects. And now we turn with relief to the more familiar ground of social considerations. Once again we may talk of you as you and not merely as 'one of the parties.'

THE ETIQUETTE OF WEDDINGS

Choosing the Hour of the Ceremony

If you are to have a big wedding in a fashionable church, the date should be fixed well in advance lest it clash with some other important ceremony. Two, or two-thirty, has long been the favourite hour for a 'smart' wedding, but the recent change of law which has extended the time valid for the performance of the ceremony till six o'clock is very likely to bring about some new fashion. The form of reception which has been usual till now is an elaborate buffet tea, possibly with music, and certainly with abundant wine. A wedding in the morning is followed by the lavish cold luncheon which is traditionally called a Breakfast. But as, for this sort of entertainment, the guests must be seated, a morning ceremony is only to be recommended when the party to be catered for is not a very large one, or when the expense and trouble may be encountered with an easy mind. A wedding followed by a luncheon will generally take place about noon. An earlier hour should be chosen if you are to be married in your travelling dress, with no one present but the members of the two families concerned.

A late afternoon wedding would doubtless precede the very-much-glorified equivalent of a cocktail party.

Invitations

The invitations are sent out by the bride's parents, or by one of them alone if the other is no longer living. Where there are neither parents nor official guardians in their stead, the proceedings may be sponsored (always assuming that formalities are not being entirely dispensed with) by any lady or married couple, related or otherwise, who will be kind enough to undertake the rather onerous office. If such is your case, you will, of course, offer to pay all the expenses of the reception, and to relieve your hostess of all the correspondence inseparable from the event.

Cards are not used for wedding invitations; they have long been supplanted by folded sheets of white notepaper, printed either in black or silver. And the formula is almost invariably thus:

Mr and Mrs R. Wilfer
request the pleasure of
Mr and Mrs Alfred Lammle's company
at the marriage of their daughter
Lavinia

to

Mr George Sampson *

* We admit that Mr and Mrs Wilfer probably did not invite the Lammles to Lavinia's wedding, but we think this is a case for poetic licence. The name of the church follows, with the day and the hour chosen. The reception is signified by the words:

And afterwards at Such-and-such a house or hotel R.S.V.P. to

So-and-so

Invitations are sent out at least two weeks before the ceremony, and polite people answer them immediately. When the wedding is to be a very small one, attended only by intimate friends, personal letters written by your mother, or whoever else is sponsoring you, should take the place of printed forms.

When a widow remarries, her invitations are couched in terms no different from those used for the wedding of a single girl (except that she is named in them by surname as well as Christian name) and they are sent out by her parents or whatever obliging relation or friend is standing in their place, exactly as we have described.

The bridegroom will naturally be given an opportunity of presenting a list of names and addresses of his own friends, so that they may be asked to attend the ceremony.

Bridal Attendants

When you have decided whether your wedding is to be simple or magnificent, you will have to settle the number of your attendants—bridesmaids, pages, and possibly groomsmen. For a simple wedding two

bridesmaids are sufficient; while for a really private ceremony, you will not require the support of more than one woman friend, dressed without pointed reference to the occasion, and carrying no flowers. For a more splendid ceremony, there may be four, six, or even eight bridesmaids. Such a long train as eight, however, is unsuitable for any but a cathedral wedding of considerable grandeur, especially if there are pages and groomsmen as well. Groomsmen are not among the essential attendants at a wedding, large or small, but there is much to be said in favour of having at least two of them when the guests are to be numerous: they act as ushers in the church and may be of great service when there is any untoward occurrence. They also make escorts for the bridesmaids, and if you are lucky enough to be able to secure good-looking young men for this office, they will contribute a certain glamour and distinction.

It is as well to have pretty bridesmaids if you can, but etiquette prescribes that they shall be selected first and foremost among your own near relations and those of the bridegroom. Not until the demands of good manners have been fulfilled will you be free to call upon your unrelated female friends. The same rule holds good in the choice of pages or little girls to act as train-bearers. We recommend you, by the way, to select bridesmaids, if it is in your power, who are all of more or less the same height. We once went to a wedding at which one of the four bridesmaids was a head shorter than any of the others, and this gave to the

little group an unsymmetrical appearance distracting to the eye, and even embarrassing to the mind, by reason of one's sympathy with a young lady whose shortness had suddenly become almost an affliction.

The best man is usually a close friend of the bridegroom. There is no reason why a married man should not fill this rôle (indeed, we have known of married bridesmaids), but there is a tradition in favour of bachelors. Again, it is frequently thought imperative that the bride be given away by a male relation; actually a woman can quite well perform this office. Charlotte Brontë was given away by a woman when her father, in one of his temperamental outbursts, refused to attend her wedding. There is no point, however, in departing from the usual custom if you are able to follow it without difficulty. Incidentally, you must be given away by somebody; it is part of the ritual.

Bouquets, Favours and Church Decorations

The bridegroom provides the flowers to be carried by the bride and her attendants, but not the favours sometimes worn by pages or given to the guests; nor has he anything to do with the church decorations. These are the concern of the bride's family, who, after consultation with the authorities of the church in question, will either place the matter in the hands of a florist or arrange it among themselves in whatever manner is suggested to them. Floral adornments may range in costliness from a few shillings for a row of vases on the altar, to an enormous sum expended on

making the whole aisle and sanctuary look like an elaborate hothouse. Such lavishness would naturally be out of place unless the wedding is a social function of some importance.

Flowers for the church may now be of any colour or blend of colours that is found agreeable; but the bride who prefers to take the line of least resistance when she is faced with established customs will still carry a bouquet of white and green. Nor need this convention of virgin whiteness fret her with a sense of restraint. Nature and art in unison can scarcely offer anything more beautiful than lilies, lilies-of-the-valley, white hyacinths, roses, carnations, or chrysanthemums set off by delicate fronds of green.

The bouquet should be sent to the bride's house some hours before the wedding, and if the bridesmaids are staying with her, their bouquets should accompany it. If not, these must go to the bridesmaids' own homes or to the church itself, provided that there will be someone there to receive and look after them. One thing is essential, and that is that the bridesmaids shall know where they may expect to find their bouquets, otherwise there will be much unnecessary agitation, and perhaps a misunderstanding which will result in a minor calamity. A prudent bride will do well to write down a list of clear and concise instructions for her bridegroom. When we suggest that she should make it 'fool-proof,' we imply no insult to his intelligence: men are notoriously deficient in a just sense of the importance of trifles.

The posses known as wedding favours do not appear at every wedding, yet they are a very charming symbol of general amity and make a little diversion in the church while the guests await the return of the bride and groom, now man and wife, from the vestry. They are usually handed round by pages or little girls.

THE CEREMONY

Wedding guests must arrive at the church at least ten or fifteen minutes before the hour fixed for the ceremony, and are shown to their places by such male relations or friends of either the bride or groom—'official' groomsmen or otherwise—as may be willing to give their services. The bride's people take the front rows of pews on the left-hand side of the altar and the bridegroom's those on the right. Parents and close relations always have the best places, and as these will naturally be reserved for them by whoever is in charge of the proceedings, they need not arrive as early as guests for whom places have to be found there and then.

The bridegroom should be in waiting with his best man (who has the wedding ring securely in his waist-coat pocket) several minutes before the arrival of the bride. Before taking his seat at the right-hand side of the altar, it will be as well for him to spend a moment or two in the vestry—the best man at his elbow—discharging his obligations. The clergyman's fees will be presented in an envelope addressed to the incumbent of the church, even though a curate is performing the

ceremony; and the verger will receive, with less formality, a present of a guinea or more, the sum being proportioned to the splendour of the wedding. When it is very grand, the bridegroom will be taken for a rich man even if he is not, and must act according to appearances in the matter of church fees and also of gifts to the bridesmaid—a fact which should be taken into consideration by the bride and her family when they make their plans.

The bride's mother takes her place in the church in one of the front pews at the left-hand side of the altar—just before the entrance of the bridal procession. She will be escorted by some male relation who must, however, leave the seat immediately beside her vacant, to be filled later by whomever is giving the bride away.

The bridesmaids and pages await the bride at the principal door of the church, and when she arrives they form a double row. Through this she passes, leaning on the right arm of her father or whatever other relation or friend is elected to give her away. Her train is arranged and picked up by the pages—if there are any—or the bridesmaids. The little group, preceded by choristers if the wedding is a very ceremonious one, then walks slowly down the aisle towards the sanctuary steps, the bridesmaids going two by two behind the train-bearers. The bridegroom rises the moment he sees the procession appear, the best man standing near him, always at his right hand.

Arrived at the sanctuary steps, the first bridesmaid relieves the bride of her bouquet and her gloves, and

steps back again to her place immediately behind the bride. The pages relinquish the bride's train, and the clergyman begins to read the service, during which all the attendants remain standing. He reaches at last that impressive exhortation which no one who has read Jane Eyre will ever be able to hear without a tremor of fearful anticipation: 'Therefore if any man can show any just cause why they may not lawfully be joined together, let him now speak, or else hereafter for ever hold his peace.' We are prepared to swear that in the slight pause that follows, however innocent the young couple may be of any desire to commit bigamy or marry their grandparents, they will half-expect a dark stranger to fling himself between them, crying 'I forbid the wedding! But it is improbable that anything of the kind will happen.

The disagreeable moment passes, and the clergyman after another exhortation addressed directly to the bride and bridegroom, goes on to ask those questions which are met on both sides with an eager or a tremulous 'I will.' The bride's sponsor is ready with the two monosyllables that constitute his answer to the question: 'Who giveth this woman to be married to this man?' And then the lovers, their right hands clasped, finally plight their troth, repeating phrase by phrase—not loudly, but in articulate tones—their magnificent vow.

The best man yields up the ring at the appropriate moment, and his part in the service is over. The clergyman will direct the wedded couple when to kneel, and when to follow him to the altar steps, but

the attendants still remain standing, except the bride's sponsor, who will already have retired to his seat beside her mother. The ceremony finishes at the altar with a psalm, prayers, an address from the clergyman, and possibly a hymn. He then leads the way to the vestry, followed first by the bridegroom with the bride on his left arm, and then by the bridegroom's parents, the bride's parents or their representatives, the best man with the chief bridesmaid, and perhaps a few other intimates.

In the vestry the register is signed and there are usually kisses all round. Two or three generations ago a young lady of any sensibility at all was supposed to avail herself of this moment for shedding a few tears or even going into a mild swoon, but this sort of behaviour has been out of favour for some time. At any rate, in her book on Manners for Women written in 1897, Mrs Humphrey remarks:

'Crying is no longer fashionable. It used to be in the programme of weddings that brides should weep in the vestry at least when signing their maiden name for the last time, and perhaps at the breakfast as well. But we have changed all that. Tears are now bad form. The bride who cries at her own wedding is considered to pay her bridegroom a very poor compliment.'

If there must be tears—which we, like Mrs Humphrey, think highly unflattering—we suggest that they should be restrained until the bride has a reasonable opportunity of powdering away all traces of them, and this will certainly not be offered in the vestry.

When the bridal party is ready to appear in the church once more, a signal is given to the organist, who plays a Wedding March—upon which the bridesmaids and pages again form a double line, and through this passes the young wife on her husband's left arm, greeting her friends with smiles as she proceeds up the nave. The attendants walk behind and are in turn followed by the nearest relatives and little by little the rest of the congregation. It is not good manners nowadays to throw rice or confetti at the church door.

THE RECEPTION

On leaving the church the guests—in private cars or taxis provided by themselves—go straight to the bride's home or the hotel where the reception is to be held, taking care to give the bridal party a few moments' start so that they may arrive first. The entertainment, as we have said, will take the form either of a very lavish tea-party or buffet party, or of a 'wedding breakfast.' But breakfasts were long ago superseded by tea-time receptions except in country districts where the guests have had to come a long way, or where their number is not unwieldly.

At either sort of reception, the bride's mother or hostess greets the guests one by one as they arrive (their names being announced by a servant at all but the most intimate gatherings), and passes them on to the bride and bridegroom, from whom, after further greetings, they proceed to mingle with the general

company. If there is a luncheon, they will be assembled without much delay in their places at table, where the newly-married couple sit beside each other with the wedding cake before them. If, on the other hand, the festivity takes place in the afternoon or early evening, the guests will doubtless spend a few minutes looking at the wedding presents—of which we shall speak later—before going into the room where the buffet is arranged.

At an afternoon-tea reception, no toasts are drunk, the guests merely lifting their glasses privately and informally to the bride and groom if they happen to be in view. At a breakfast there are both toasts andalas !-- speeches, the health of the young couple being proposed by the most distinguished person present. The bridegroom replies, and, unless he is a man of more than ordinary savoir faire, his wife is never likely to see him at a greater disadvantage than in this moment. After expressing his gratitude for the toast, and the occasion, and the kindness of his relations and friends, and of his wife's relations and friends, he proposes the health of the bridesmaids, for whom response is made by the best man. If the members of the older generation present are very fond of speeches -one of the many unhappy weaknesses of the older generation—there will also be a toast to the bride's parents by the groom's father and a response by the father of the bride. But etiquette permits the waiving of all toasts except that of the bride and bridegroom, and even this, we repeat, is only necessary at a luncheon.

CATERING

We give a menu that looks more elaborate than it really is, for a winter wedding breakfast; any of the dishes enumerated may be dispensed with according to the means of the provider, and in summer the hot soup and entrée should definitely be omitted.

Consommé de Volaille
Côtelettes d'Agneau aux petits pois
Escalopes de Saumon en Mayonnaise
Mayonnaise de Homard
Foie gras en caisses
Salade Russe
Asperges en Branches
Poulets rôtis aux Cresson
Mirotins de Langue
Galantine de Pigeon
Jambon de York

Sandwiches variés-

Gelée à la Macédoine Gelée au Maraschino
Gâteau Napolitaine Meringues Glacées à la Crème
Chartreuse de fruit
Crème à l'Italienne Crème de Café

Pâtisserie variée Glaces

While wedding menus are to be found in so many cookery books, it would be a work of supererogation to discuss them very fully, more especially as the catering, in any case, is generally done by some firm thoroughly

accustomed to handling such affairs. An afternoon-tea, however, can be managed on quite a large scale without the aid of caterers except, perhaps, in the matter of an extra supply of glass, china, teaspoons, and tea-urns, and if the company is to be very numerous, two or three waiters.

Sandwiches of foie gras, caviar, smoked salmon, anchovy, egg and cress, cucumber and chicken; bridge rolls buttered and filled with chicken, tongue, and so forth; lobster and oyster patties; a few other bouchies of various kinds, and some plates of thin bread and butter—will make a very good buffet. Then there will be cakes of every description, petits fours, fruit salads, strawberries and cream if in season, and ices if the weather does not make the mere thought of them uncomfortable.

The Wedding Cake and the Wine

The wedding cake, supposing it does not occupy a table of its own, will stand in the centre of all the other refreshments, surrounded by champagne glasses. Although claret-cup and hock-cup may be offered among the drinks, and will doubtless be accepted with delight, champagne remains a sine qua non of most wedding feasts. It is usual to allow half a bottle for each person present—though in these days when inebriety at a wedding is deplored by all well-bred persons, a less generous ration might easily suffice; say, one bottle between three people, which would amount to two shallow glasses apiece. With tea and various

'cups' and perhaps one or two other beverages for the guests to choose from, there is no reason why the supply of champagne should be allowed to cost a small fortune.

The bride is supposed to cut the wedding cake, and sometimes her husband's hand is placed over hers to aid her strength; but as a wedge is usually cut out first and then replaced, this pleasant custom is tending to die out. Another custom—that of sending pieces of the cake to absent relations and friends—is now only upheld by those who place sentiment before etiquette—that is to say, the very humblest or the very nicest people.

The 'Going Away'

Soon after the cutting of the cake and the drinking of toasts, formal or otherwise, the bride slips away with one or two of her intimates to change into her travelling clothes. If she has a sense of effect she times her return so that her final departure will not be an anticlimax following on numerous private farewells. When the car which is to take the young couple on the first stage of their journey has drawn up at the door, and, if there is to be railway travel, another car has taken the best man and the honeymoon luggage to the station (for the best man completes his duties by relieving them of all trouble in this connection), the guests assemble in the hall or on the steps of the house, the bridesmaids and the nearest relations being given first place, and there are kisses and handshakes, and perhaps a shower

of artificial rose-petals, silver-paper horseshoes, and confetti.

This is another juncture at which the bride of the past was expected to burst into tears. (The next was when she realized with full horror that she was expected to share a bedroom with her husband—never, of course, having thought of it before.) Many poems were written on the theme of the young wife's distress as she gazed for the last time—that is, the last time in a state of maidenhood—on her parents' home. We cannot resist quoting some lines on this subject by Mrs Felicia Hemans. They help to account for so much in Victorian married life as the less sentimental writers represent it, from the bridegroom's intoxication on the eve of his wedding to his later desire to give supper to an opera dancer in a cabinet particulier.

The Regrets of a Bride

She looked on the vine at her father's door,
Like one that is leaving his native shore,
She hung o'er the myrtle once called her own,
As it greenly waved by the threshold stone;
She turned and her mother's gaze brought back
Each hue of her childhood's faded track;
—O hush the song, and let her tears
Flow to the dream of her early years;
Holy and pure are the drops that fall
When the young Bride goes from her father's hall....
Mute be the lyre, and the choral strain,
Till her heart's deep well-spring is clear again!

She wept on her mother's faithful breast,
Like a babe that sobs itself to rest!
She wept—yet laid her hand the while
On his that waited her dawning smile—
Her soul's affianced—nor cherished less
For the gush of nature's tenderness;
She lifted her graceful head at last,
The choking swell of her heart was past;
And her lovely thoughts from their cells found way
In the sudden flow of a plaintive lay,
And like a slight young tree, that throws
The weight of rain from its drooping boughs,
Once more she wept. . .

Nowadays the bride is driven away smiling and kissing her hand; the parents take leave of their guests with mutual congratulations that all has gone off so well; the young husband, to quote the astute Lady Greville, lights a cigarette, and—not to quote Lady Greville—probably exclaims: 'My God, what a relief to get away from all that mob at last!' The bridegroom of the past seems to have been exclusively occupied in recovering his wife from swoons and hysterical outbursts during all the first stages of the honeymoon, or else in showing himself in his true colours at last, like Byron, who is supposed (we personally have never supposed it) to have exclaimed in sardonic tones to his trembling bride: 'You will find, madam, that you have married a devil.'

WEDDING PRESENTS

A room in the bride's home, or in the hotel at which the reception is taking place, is usually set aside for the display of wedding presents. Each gift has the name of the donor attached to it; or, where the present itself cannot be displayed owing to its being of an unwieldly size or otherwise unsuitable for exhibition, a brief description of it is written on a card which, with others of the same nature, is set out not less conspicuously than the actual gifts. 'From Mr and Miss Murdstone—Suite of horse-hair chairs and sofa,' 'From Sir Leicester and Lady Dedlock—A set of deed boxes,' and so forth.

The bride—but let us return to 'you'—you, then, should keep a book in which you may make notes of all the matters demanding attention in connection with the wedding and honeymoon, and particularly of the names and addresses of those who have given presents, with descriptions of their gifts, so that if it is impossible to dispose of all the letters of thanks before the day of the ceremony, they can be dealt with on the honeymoon without confusion as to who-has-given-what. However busy you may be, you will be expected, even by quite intimate friends, to make acknowledgment of a gift within a week, at the latest, of receiving it. It is gracious in thus expressing gratitude to write some clear comment on the nature of the present, so that your letter will not read as if it had been written from a formula. Neither in conventional nor unconventional

circles is it polite merely to say, as so many young ladies ignorantly do: 'Thank you so much for your present; it will be most useful,' with various other remarks of the same vague character. You should name the gift, and make it perfectly apparent from your references to it that you know precisely what it is you are being grateful for.

Unhappily it will not be in your power to select your own wedding presents except, perhaps, where close and kind friends are the donors. And even close and kind friends may very reasonably prefer to act alone in this matter. The pleasure of giving what one imagines, rightly or wrongly, to be an agreeable surprise, and a natural dislike of revealing to the recipient the price of a gift, usually outweigh the desire to make sure of the acceptableness of the object chosen. Some of your friends may be prudent enough to offer you a list of presents of approximately equal value from which you may pick the one that is most welcome (a very excellent procedure indeed), but in general you will not get what you like, and so you must, in accordance with the old adage, try to like what you get.

This is sometimes difficult, for the good taste of acquaintances is not always in proportion to their good-will. In spite of all that common sense would urge, most people tend, when buying a present, to select the sort of thing that they themselves would be glad to possess—an inclination which may have good results when their search is for something strictly serviceable, but which, when an ornament is under

consideration, is often productive of nothing but discomfort. The fancy cushion that fulfils none of your conceptions of what a cushion should be, the standlamp that would strike a false note in any room in your house, the picture by an artist you despise, the Oriental coffee-table quite out of keeping with all the rest of your furniture—these are but a few of the distresses that may be inflicted on you with the best intentions in the world. They are real distresses too, because most of the givers will be likely to visit your home (unless you are luckily moving to some inaccessible region) and will expect to see their offerings instated there.

But we must not exaggerate the evils. Unless you are very unfortunate in your circle of acquaintances you will have many desirable wedding presents to compensate for the others. And, strange to relate, the desirable ones—with rare exceptions—come into that very class of toast-racks, entrée dishes, and coffee spoons of silver, which are so often a subject of mockery by those who forget that such appointments, though dull to buy and not exciting to receive, are indispensable in a well-equipped home, and must be purchased at heavy cost by the bridegroom if they are not furnished by friends. We shall be extremely sorry for you if your well-wishers are all so determined to avoid the commonplace that no cutlery, silver, glass, or linen comes your way.

We give you a list, which does not even pretend to be exhaustive, of wedding gifts which almost invariably prove useful, and in the selection of which it is difficult to make a really hideous blunder. If you cannot introduce it tactfully to the notice of your relations and nearest friends, then it may serve for a time when you yourself have to buy a nuptual offering. We leave out those exceedingly grand and lavish presents that only the very wealthy give (or, we fear, get)—the yachts, motor-cars, and cheques for a thousand pounds; and also those objects of personal wear or use which cannot be shared by both bride and groom, since a gift intended for only one of them should never be given except by an intimate, and even then discretion should be exercised. (It would not be well, for example, for a woman friend of the bridegroom to send a cigarette case to him and nothing to the bride, or for a man friend to send the bride a handbag and to ignore the groom. On the other hand, personal presents, such as powder bowls, scent sprays, and brush-and-comb sets, may be given by mere acquaintances, provided that they come into the category of ornaments.)

We make no attempt to group the objects suggested in the order of their price, for no calculation would be reliable. A cigarette box, to take one of the most popular of the gifts we have named, might cost more than a wireless set or less than a dozen table napkins, according to its workmanship and the material of which it was composed. The selections are presented under headings which indicate various divisions of household equipment.

Linen

A set of luncheon mats

A handsome table-cloth or tea-cloth

A dozen hemstitched table napkins

Half a dozen or a dozen tea napkins

A set of lace or embroidery tray-cloths

A tea cosy. (Old lace, cross-stitch, and beadwork tea cosies are passionately liked by those who admire Victoriana)

Embroidered pıllow slips

Hemstitched or embroidered sheets

Half a dozen monogrammed towels

Fine lace mats for the dressing-table, etc

Glass and China

A coffee percolator

Sherry glasses

Decorative champagne or grape-fruit glasses

Decanters, separately or in a tantalus

A set of liqueur glasses with a decanter

A salad bowl with spoon and fork

Cut-glass bowls for custards, trifles, and fruit

Cut-glass trays for hors-d'œuvre

Small glass dishes for salted almonds, chocolates, etc

Bottles for vinegar, oil, and sauces

A set of glass ash-trays

Finger-bowls

Scent-bottles and other dressing-table requisites

A cut-glass biscuit jar

An early morning tea set)

A coffee service

(These are almost the only useful articles of china that one may dare buy without consulting the bride's taste. An error in the choice of a dinner, tea, or dessert service would be disastrous, while vases and other conspicuous ornaments, as we have hinted, should never be chosen as presents except where the donor is very sure of the taste of the intended recipients, or absolutely certain they have no taste at all.)

Cutlery

A canteen
A set of carvers
Salad servers
Asparagus servers
A set of fish, hors-d'œuvre, or fruit knives and forks
Two pairs of nutcrackers
Silver coffee-spoons
Silver tea-spoons and sugar-tongs
Silver cake forks
Grape scissors

Plate

Silver or silver-plated entré dishes
A spirit-stand for the breakfast-table
A toast rack
Silver salt, pepper, or mustard pots
Silver napkin rings
A cocktail shaker
A fruit-bowl
Silver or Sheffield plate tea-pot, cream-jug, and sugar-basin
A card salver
An inkstand
A tea-tray

A pair of cake-stands Cigarette boxes A container for a soda syphon An 1ce bucket

Electrical Contrivances

A kettle

An iron

A hot-plate for the dining-room

A chafing-dish

A vacuum cleaner

A refrigerator

A toaster

A coffee percolator

A wireless set or radio-gramophone

A copper bowl fire that can be worked from a light

A daylight lamp-utilitarian, not decorative

N.B.—Before buying any electrical appliance it will, of course, be necessary to ascertain the voltage in the district where it is to be used.

General Household Equipment

A fitted kitchen cabinet

A tea waggon

A set of trays

A set of caddies for tea, coffee, sugar, etc

A set of copper pans

A cake cupboard

A sewing-machine

Fire-irons

Presents for Out of Doors

A picnic basket

A set of lemonade glasses for the garden

A tea umbrella

A hammock chair

A portable gramophone

A case for gramophone records

A portable wireless set

A thermos flask

A brandy flask

Miscellaneous Presents

A barometer

A case of bottles for travelling

A pair of valises

A small combination safe

A compendium of games

A travelling clock

An encyclopædia

Books in general (and particularly this book)

Anyone who, guided by this list, manages to produce a positively *embarrassing* gift must be destitute of all judgment.

Last we append, rather as an aid to the memory than with any idea of providing original suggestions, a list of presents suitable for the bride and bridegroom to give to each other, and for the bridegroom to give to the bridesmaids.

For the Bridegroom

A fitted dressing-case

A set of brushes in silver, ivory, shagreen, or tortoiseshell

A cigarette case

A set of studs

A pair of gold cuff-links

A silver or gold cigarette lighter

A silver-mounted flask

A watch

A travelling clock

A fitted attaché case

A fountain pen, silver oi gold mounted

A pair of binoculars

For the Bride

A fitted dressing-case

A fitted toilet-case, for perfumes, cosmetics, etc

A brush-and-comb set

A diamond-set wrist watch

A case of silver-mounted perfume bottles

Powder bowls and other dressing-table accessories

Valuable lace

Furs

A jewel-case

Jewellery of every description

(This, needless to say, is the best occasion that will ever offer itself for bringing out the family jewels, if the bridegroom is fortunate enough to possess any.)

For the Bridesmaids

Brooches, bracelets, or rings

Wrist watches

Handbags

Vanity cases

Powder boxes

Perfume sprays

Fine monogrammed handkerchiefs

Fur scarves

WEDDING SUPERSTITIONS

In the last two or three centuries, hundreds of wedding superstitions have passed into oblivion, or been given genteel burial in the pages of *Brewer's Dictionary* and similar volumes. There are not more than half a dozen which are still widely known and observed. We remind you of these, and of two or three half-forgotten ones which are pleasant enough to be worth recalling.

Good Omens

A white dove flying near the bride as she approaches the church is a premise of happy married life. If it alights at her feet she may expect superlative fortune.

A cherry tree growing close to the house in which a newly-married couple is to live ensures the utmost felicity; but the blossoms must not be picked.

The bride who sleeps with a red rose under her pillow on her wedding eve and has the good luck to dream of her bridegroom will be certain to hold his love.

The wedding toilet should include:

Something old and something new, Something borrowed and something blue.

The method of putting this superstition into practice is usually to carry a borrowed handkerchief and wear blue garters and a pair of stockings not recently purchased.

An old shoe should accompany the young couple on their honeymoon (preferably a dainty satin slipper, not a huge misshapen tennis shoe, such as one of us blushed to discover tied to the back of the bridal car!)

Ill Omens

It is unlucky for a bride to be in church when her banns are called.

She should not try on her wedding dress after the last stitches have been sewn until the day of her wedding; nor must she see herself in a mirror when she is completely arrayed for the ceremony. The superstitious bride will not put on her gloves or pick up her bouquet until the risk of catching a glimpse of her reflection is past.

The bridegroom should not see his bride in wedding clothes till they meet in the church.

If she, or one of those accompanying her to church, should stumble in leaving the house, she should return indoors and remain seated for a few moments before starting out again. Otherwise the stumbling will prove an evil omen.

And this ancient verse tells the belief of our fore-fathers on the augury of the wedding day itself:

Monday for health,
Tuesday for wealth,
Wednesday best day of all,
Thursday for losses,
Friday for crosses,
Saturday no luck at all.

EPITHALAMION

(Writing an ode for his own wedding, the poet invokes the Muses to help him in sounding his love's praises.)

. . . Early, before the world's light-giving lamp His golden beam upon the hills doth spread, Having dispersed the night's uncheerful damp, Do ye awake; and with fresh lustyhed, Go to the bower of my beloved love, My truest turtle-dove; Bid her awake; for Hymen is awake, And long since ready forth his mask to move, With his bright tead * that flames with many a flake, And many a bachelor to wait on him, In their fresh garments trim. Bid her awake therefore, and soon her dight, For lo! the wished day is come at last, That shall, for all the pains and sorrows past, Pay to her usury of long delight; And whilst she doth her dight, Do ye to her of joy and solace sing, That all the woods may answer, and your echo ring.

Bring with you all the nymphs that you can hear Both of the rivers and the forests green, And of the sea that neighbours to her near: All with gay garlands goodly well beseen.

^{*} Torch.

And let them also with them bring in hand
Another gay garland
For my fair love, of lilies and of roses,
Bound truelove wise, with a blue silk riband,
And let them make great store of bridal posies,
And let them eke bring store of other flowers,
To deck the bridal bowers.
And let the ground whereas her foot shall tread,
For fear the stones her tender foot should wrong,
Be strewed with fragrant flowers all along,
And diapered like the discoloured mead.
Which done, do at her chamber door await,
For she will waken straight;
The whiles do ye this song unto her sing,
The woods shall to you answer, and your echo ring. . . .

My love is now awake out of her dream,
And her fair eyes, like stars that dimmèd were
With darksome cloud, now show their goodly beams
More bright than Hesperus his head doth rear;
Come now, ye damsels, daughters of delight,
Help quickly her to dight:
But first come ye fair Hours, which were begot,
In Jove's sweet paradise, of day and night;
Which do the seasons of the year allot,
And all, that ever in this world is fair,
Do make and still repair:
And ye three handmaids of the Cyprian Queen,
The which do still adorn her beauty's pride,
Help to adorn my beautifullest bride;

And, as ye her array, still throw between Some graces to be seen; And, as ye use to Venus, to her sing, The whiles the woods shall answer, and your echo ring.

Now is my Love all ready forth to come: Let all the Virgins therefore well await; And ye fresh Boys, that tend upon her Groom, Prepare yourselves; for he is coming straight. Set all your things in seemly good array, Fit for so joyful day: The joyfull'st day that ever Sun did see. Fair Sun, show forth thy favourable ray, And let thy life-ful heat not fervent be, For fear of burning her sunshiny face, Her beauty to disgrace. O fairest Phœbus, Father of the Muse, If ever I did honour thee aright, Or sing the thing that mote thy mind delight, Do not thy servant's simple boon refuse; But let this day, let this one day, be mine; Let all the rest be thine. Then I thy sovereign praises loud will sing, That all the woods shall answer, and their echo ring. . .

Lo! where she comes along with portly pace, Like Phœbe, from her chamber of the East, Arising forth to run her mighty race, Clad all in white, that 'seems a Virgin best. So well it her beseems that ye would ween Some Angel she had been.

Her long loose yellow locks like golden wire,

Sprinkled with pearl, and pearling flowers atween,

Do like a golden mantle her attire;

And, being crownèd with a garland green,

Seem like some Maiden Queen.

Her modest eyes, abashèd to behold

So many gazers as on her do stare,

Upon the lowly ground affixèd are;

Ne dare lift up her countenance too bold,

But blush to hear her praises sung so loud,

So far from being proud.

Nathless do ye still loud her praises sing,

That all the woods may answer, and your echo ring. . . .

Open the temple gates unto my Love,
Open them wide that she may enter in,
And all the posts adorn as doth behove,
And all the pillars deck with garlands trim,
For to receive this Saint with honour due,
That cometh in to you.
With trembling steps, and humble reverence,
She cometh in, before th' Almighty's view:
Of her, ye Virgins, learn obedience,
When so ye come into those holy places,
To humble your proud faces;
Bring her up to th' high altar, that she may
The sacred ceremonies there partake,
The which do endless matrimony make;
And let the roaring organs loudly play

The praises of the Lord in lively notes;
The whiles, with hollow throats,
The choristers the joyous anthem sing,
That all the woods may answer, and their echo ring. . . .

Now all is done: bring home the bride again, Bring home the triumph of our victory; Bring home with you the glory of her gain, With joyance bring her and with jollity. Never had man more joyful day than this, Whom Heaven would heap with bliss. Make feast therefore now all this livelong day; This day for ever to me holy is. Pour out the wine without restraint or stay, Pour not by cups, but by the belly full, Pour out to all that wull. And sprinkle all the posts and walls with wine, That they may sweat, and drunken be withal. Crown the god Bacchus with a coronal, And Hymen also crown with wreaths of vine: And let the Graces dance unto the rest, For they can do it best. The whiles the maidens do their carol sing, To which the woods shall answer, and their echo ring. . . .

Now cease, ye damsels, your delights forepast; Enough is it that all the day was yours: Now day is done, and night is nighing fast, Now bring the Bride into the bridal bowers, Now night is come, now soon her disarray.

And in her bed her lay;
Lay her in lilies and in violets,
And silken curtains over her display,
And odour'd sheets, and Arras coverlets.
Behold how goodly my fair love does lie,
In proud humility;
Like unto Maia, when as Jove her took
In Tempe, lying on the flowery grass,
'Twixt sleep and wake, after she weary was,
With bathing in the Acidalian brook.
Now it is night, ye damsels may be gone,
And leave my love alone:
And leave likewise your former lay to sing:
The woods no more shall answer, nor your echo ring. . . .

But let still silence true night-watches keep,
That sacred peace may in assurance reign,
And timely sleep, when it is time to sleep,
May pour his limbs forth on your pleasant plain;
The whiles an hundred little wingèd loves,
Like divers feathered doves,
Shall fly and flutter round about your bed,
And in the secret dark, that none reproves,
Their pretty stealths shall work, and snares shall spread
To filch away sweet snatches of delight,
Concealed through covert night.
Ye sons of Venus, play your sports at will;
For greedy pleasure, careless of your toys,
Thinks more upon her paradise of joys,
Than what ye do, albeit good or ill.

All night therefore attend your merry play, For it will soon be day:

Now none doth hinder you, that say or sing, Ne will the wood now answer, nor your echo ring.

Edmund Span

Edmund Spenser

V

HONEYMOONS AND HOLIDAYS

Rosa Lee was dressed in her bridal garments, and as she knelt in all the bloom of her maidenly beauty, angels must have rejoiced over her; for the spirit of the maiden was in a heaven of love, and she knelt in the fullness of her joy to pour out her gratitude. . . . Yes, alone in her chamber, the young girl bowed herself for the last time, and as the thought flashed over her mind, that when next she should kneel in that consecrated place, it would not be alone, but that manly arms would bear up her drooping form, and two voices would mingle as one . . . a gushing tenderness flooded the heart of the beautiful bride, and light as from heaven pervaded her whole being, and she could only murmur, 'Oh, how beautiful it is to love!'

Anon: Orange Blossoms (circa 1855)





HONEYMOONS AND HOLIDAYS

WE ARE not going to look upon the black side of a honeymoon, an institution which may truthfully be said to be a success much oftener than it is a failure. We will content ourselves by stating the simple fact that some honeymoons are failures, and by expounding what we believe to be the commonest causes of discord, where discord there is.

The first of these, perhaps, is that the newly-married pair have expected too much of each other—that they have anticipated the glorious hour of being at last left utterly alone together with so much idealization that any pleasure reality could yield would be too little for them. Both feel and try to hide a suspicion of disappointment, a prescience that the future will not be all roseate bliss; and although it would be extravagant to suggest that they do not enjoy themselves and each other in these first days or weeks of untrammeled intimacy, they would be obliged to admit, if they were to speak on oath, that they bring home a faint sense of having been defrauded.

A second and more obvious cause of the occasional failure of a honeymoon to launch married life auspiciously is that the sort of holiday chosen does not give sufficient employment to the mind, and leaves the young couple wholly dependent upon each other's company. Even the most delightful society can pall where there is no resource apart from it. It is always hazardous to go where you must rely for the means of amusement

entirely upon good weather or other external conditions which may fail you. Except in the state of mind of the two persons concerned, a honeymoon should be very much like any other sort of holiday, and no married couple of long experience would go away without making provision for a constant and congenial occupation.

Third, there may be dissatisfaction because one party has too generously given way to the other when deciding in what manner the time allotted shall be spent, and is consequently overcome with boredom before it is over. The wife, we will say, enjoys town pleasures and proposes to devote the weeks after the wedding to purchasing household equipment in some shopping centre, passing the evenings at theatres and dances an arrangement which might prove extremely successful where both were genuinely of one mind. But suppose that the husband finds no pleasure in shopping, and very little in public entertainments, and yet determines to accommodate his tastes to those of his wife. Very certainly in that case self-sacrifice will not make for mutual enjoyment, and may even lead to open irritation. Or, to reverse the situation, imagine the husband fond of sight-seeing and longing to while away whole days in ruined abbeys or ancient castles, and the wife consenting against her natural inclinations to spend a fortnight in this manner; all too soon her fatigue and boredom will become apparent to herself if not to her companion, and a seed of grievance will be sown.

You must not assume that, because these two people

have different ideas of pleasure, they are necessarily ill-assorted and should never have got married at all. The fact is that you may be happy for a lifetime with a husband whose ideas of amusement are opposed to your own, but the disparities should be allowed to adjust themselves to each other gradually and almost imperceptibly, and not forced upon your notice or his during a period when all should run smoothly. And strangely enough, an effort to conceal reluctance, a pretence that you like a certain form of recreation which in reality you find dull, often proves a far more pungent way of calling attention to lack of sympathy than a frank expression of distaste. For, to illustrate by example, no one can complain if you turn out to be a bad player of some game you never professed to understand; but everyone will blame you if you enthusiastically consent to join the game and then expose your inadequacy.

You must both deliberate carefully, then, in making your choice. Take your husband's tastes into account as much as your own, and your own as much as his, when you determine whether your honeymoon shall be solitary or gregarious, romantic or prosaic, energetic or restful, expensive or economical.

As to this last consideration, you cannot be too early in apprising yourself of exactly how much money your husband can afford to devote to this month, fortnight, or week of escape from everyday responsibilities. It can be a very embarrassing period indeed if you have never until now spoken of money together except in

vague and general terms. He may have told you the extent of his income and what he is able to spend on your house and furniture, and yet feel awkward in suggesting without encouragement that you should stay in a small unfashionable hotel or travel third class. False delicacies are best disposed of before marriage, and you should not go away on your honeymoon without having fully discussed the style in which you will travel, live, and take your amusements.

We have known a young husband who found it so hard to explain to his wife, during their bridal trip to Paris, that he had not brought enough money to pay for lunches and dinners day after day at such expensive restaurants as he had been able to afford when taking her out once or twice a week, that before they had run through half their holiday they had run through all their money; and he was obliged to borrow a sum which, though much less than was needful to finish in the same style as they had begun, was yet more than he could easily repay. Not many brides would have been so obtuse in perceiving his difficulty as the lady we have in mind, but still, women are often somewhat careless and indifferent in such matters, and those who have been bred in affluence are by no means the worst offenders.

The 'bridal tour' clearly should not involve expenditure disproportionate to your joint income. In fact, never at any time in your life will you both so well be able to support the trials of an economical holiday as now, when you can find so many compensations in

each other's society, enjoyed for the first time without interruptions. Indeed, we should recommend you, if you have a little superfluity of money, to keep it for a day when you will seriously need the distractions to be found in luxury greater than you are accustomed to. On the other hand, we do not advise you to begin in so parsimonious a fashion that sordid calculations become the most notable feature of your outings together.

In discussing various ways of spending a honeymoon, we think it unnecessary to refer, except in this single comment, to the long cruises on private yachts, the expeditions to India for big-game shooting, the incredibly sumptuous journeys up the Nile in a dahabeyah, with which millionaires and dukes regale their brides. Though some of the wedding trips we touch upon will prove beyond the means of any but a well-to-do husband, none of them is on a scale that exceeds the dreams of avarice.

Our commentary does not pretend to be anything more than a mere series of reminders, for when you have decided what direction you will take, you can so easily go to a Travel Agency and get up-to-date information on trains, boats, and probable expenses, that it would be futile for us to go into detail—especially since, with a fluctuating cost of living and incalculable rates of exchange, we could never achieve precision. (And the suggestions we give do not, of course, apply exclusively to honeymoons. They may, we hope, be found worth a reference for all sorts of other holidays.)

Motor Tours

There are two ways of arranging a motor tour—or rather there is a way of arranging it and a way of leaving it to arrange itself. One type of person likes everything he does to be organized in advance, even to his pleasures. He feels ill at ease if he is not perfectly certain where he will be found and what he will be doing on such-and-such a day, and cannot bear to turn up at a hotel without having booked his room, or at a theatre without having booked his seat. Another sort of person—whom he would be well advised not to marry—chafes under the restraint of a set and fixed programme. Her delight is spontaneity, and she would never exchange the joy of acting upon impulse for the joy of anticipation.

If you determine upon a motor tour with a planned itinerary, your best course is certainly to consult the books published by the large Motoring Associations, in which you will find information about hotels and garages as well as road-maps and whatever you will need to know of routes and distances. These organizations will relieve their members of all the trouble involved in transporting a car to the Continent; they will obtain the necessary permits and see it through the Customs, and in short will simplify the whole process.

No rational person, we need hardly remind you, would be so foolish as to attempt driving in a foreign country without first having mastered the police regulations and the rule of the road.

Motor tours both at home and abroad have become such a favourite pastime with enterprising people during recent years that, besides the semi-official handbooks issued by the various Road Services, there are now many excellent and comprehensive guide books written expressly for motorists, and dealing with all the countries to which an Englishman is likely to take a car. It is worth while to remember that the National Book Council (3 Henrietta Street, Covent Garden, W.C.2) can supply you, for a few pence, with invaluable lists of books for travellers. There is one on Motoring, published under the auspices of the Royal Automobile Club, and there are several others concerned with the British Isles from the tourist's point of view. The Council has also compiled book-lists in connection with countries not very well known to the average Briton, such as Greece, Czecho-Slovakia, Jugo-Slavia, Poland, and Russia,

In planning your itinerary it is a mistake to make a hard-and-fast time-table, for delays through punctures, breakdowns, and other causes may be numerous, and if you leave yourselves a margin of time it can always be filled in by a little extra sight-seeing or a day's rest.

Travelling without a programme, or deciding to reach a certain destination by any devious route that proves attractive as you go along, is a pleasanter method for those who will risk disappointment to win adventure. We once set off with a vague idea of going to Chester for a few nights and found ourselves instead in a delightful part of Carnarvonshire, where we divided

our time between Widow's Glen, Aberdaran, and Whistling Sands with great satisfaction.* On another occasion we started out to find a pleasant river resort somewhere along the Thames, and catching sight of an attractive advertisement on one of the roads we took, diverted our course and arrived, unregretful, at the Norfolk Broads. † When one explores new ground new to oneself at least—reached thus without premeditation, one takes a pride in one's discovery not known to those who go only where they have been recommended.

Specialized hints to motorists are given so frequently in newspapers and periodicals that our advice is scarcely called for, nor would it be of any value, for we are happy-go-lucky travellers, and have motored thousands of miles doing all the things which are called 'don'ts' by sensible journalists—stuffing the tonneau with luggage, conversing gaily with the driver, running out of petrol, and parking our car where it has not been welcomed. Yet we admit, freely and frankly (such is our nature), that all these habits are bad.

WATER HOLIDAYS

Holidays in boats (as apart from ships) may attain to almost any degree of extravagance or economy. As we have said that we would not treat of those ultra-luxurious

regal-sense.)

^{*} A falsehood! It only happened to one of us; the other is far too methodical to take part in any such madcap proceedings.

† Equally false! (The 'we' must be taken in the editorial—or

voyages which have been reserved by an unkind Providence for the very wealthy, we confine our observations here to boating as ordinary mortals know it. The rivers, the lakes, and the sea of this and other countries—but almost especially this, we feel—abound with countless pleasures for those who will endure a few mild privations and a little more physical toil than most of us are used to. Boats of all descriptions, from the majestically floating house to the nimble motor launch, can be hired through the Travel Agencies. The Cumberland and Westmorland Lakes, the Norfolk Broads, the Thames, the Medway and other rivers, and innumerable small seaports, all offer facilities to holidaymakers, and their beauties are greatly under-estimated by those who imagine well-known resorts only in terms of trippers. Trippers there are, beyond denying, but by going a little before or a little after the time fixed as the season,' one easily avoids the worst of them, and in any case trippers are not always as black as they are painted.

If you are taking a boat in which there is sleeping accommodation, you must limit your luggage to the smallest possible quantity, for only on that kind of superb craft which we, for the reasons explained, must ignore, can you be provided with a cabin boasting anything like the same space and comfort as a bedroom. You will not need many clothes, however; warm coats, swimming suits, and the few simple things that you will wear on board, with one afternoon dress and one evening dress if you intend to pay an occasional

visit to the nearest towns—these and their accessories should fulfil all your requirements. As to household—or boathold—equipment, this is generally provided with a hired vessel, but you will find it of great advantage to have your own fitted picnic basket with you for excursions by land or water.

It is wise to spend your first night at some inn or hotel near the place at which your boat is moored: this will give you an opportunity of getting the cabin-bunks aired, your stock of provisions delivered, and everything else arranged to your satisfaction before you sleep on board. And your mooring should not be left to chance. The fees for mooring are something less than the usual fees for parking a car: we are accustomed to pay a shilling or two a day at the Broads.

River holidays may be taken in a house-boat or a waterside hotel, whence on every fine day excursions will be made in a punt, a rowing boat, or whatever other sort of craft is appropriate. Or you can hire a broat at—say—Maidstone, and work your way along to —say again—Yalding and back, sleeping at a different place each night.

For those who prefer to go abroad the Italian Lakes, the Côte d'Azur, the Norwegian Fiords, and the islands to which one may sail from Malta and Greece present attractions of the first order. Further than this we cannot go, since further than this we have never gone, except in trains and liners.

SPORTS

The boating honeymoon depends for success largely upon the weather, the sporting honeymoon upon mutual interest and enthusiasm. We assume that, before you turn your thoughts upon mountaineering, deer-stalking, ski-ing, or any other athletic pastime, you and your husband will both have had opportunities of gauging your proficiency, and on this assumption we consider it unnecessary to tender much advice. No two sane people would be so absurd as to say, 'Let us spend our honeymoon climbing high mountains!' unless experience had assured them that they were capable of making perilous ascents with pleasure, and we naturally conclude that those who have had this experience know more about climbing than we do and can learn from us nothing of any use to them.

Rowing and yachting are sports, and driving a car is, in certain circumstances, a sport, but these recreations can be shared with a companion who does not know the difference between starboard and port, or gear-box and carburettor. Ski-ing, on the other hand, cannot be much fun between two exponents of utterly unequal capabilities; even the delight of giving instruction generally loses its savour after the first few lessons. Yet a winter-sports honeymoon, alone of all its kind, is perhaps worth taking, whatever want of skill must be confessed by one party or both. The scenery in winter resorts is usually worth visiting for itself alone; the hotels create ample opportunity for social

amusement; facilities for beginners are provided almost everywhere, and, in any case, ski-ing and skating are entertaining even to watch. And last, in midwinter the range of choice is otherwise small, if you cannot afford to go far overseas.

The favourite resorts of Switzerland are well known to everyone, by name at least, but you will find that Austria, Czecho-Slovakia, Germany, Norway, Sweden, and Poland all boast sports centres of rare and unhackneyed beauty. The French Pyrenees and the Italian Dolomites are also worthy of your attention, if a hotel full of your compatriots is not the chief source of your enjoyment in visiting foreign countries.

But in venturing upon any sporting holiday as a novice, we earnestly bid you remember this-women sel'dom appear to worse advantage than in learning some physical action which cannot be mastered without a display of gaucherie. The flawless dignity of a Sarah Siddons would hardly survive a series of comical tumbles on the ice; Madame Récamier herself, repute'd across a continent for her ethereal grace, could not have afforded to be seen in conflict with an entangling pair of skis, nor would the lovely Emma Hamilton have retained her glamour panting and floundering through her first swimming lesson. The moral is that such arts, beautiful when mastered. ludicrous when badly practised, should be learned in private from an instructor who treats his task impersonally, and not from or with a newly-wedded husband, who may be a trifle surprised to see you in

145

the rôle of low comedienne. All too soon a hundred little symptoms of mortality will apprise the man you live with that you are no goddess (you knew long ago, of course, that he was no god), but sudden disillusionment, however amusingly it comes, is to be deprecated above all, on a honeymoon.

PLEASURE CRUISES

The counsel—a counsel of perfection indeed—which we have just given, has brought us, by an obvious association of ideas, to an increasingly popular type of holiday, the pleasure cruise. Need we mention that only good sailors, sure of their 'sea legs,' should embark upon a honeymoon of this description? Need we remind you that you will neither want to nurse nor to be nursed during the first few days of a splendid voyage, and that sea-sickness is a most disagreeable ailment, and one that excites only a forced sympathy from a companion who does not happen to be afflicted with it? At ordinary times a bad sailor may well risk two or three days of misery for the sake of the experiences which will follow, but a honeymoon is not an ordinary time—at least, it should not be.

For those who have no such distress to fear, a cruise is perhaps the bridal tour par excellence. It offers just sufficient occupation, public amusement, and social intercourse to keep delightful intimacy from degenerating too suddenly into familiarity; and yet it gives abundant opportunity for communal idleness. Deck sports, dancing, sight-seeing at the various ports at which

the ship touches, reading and sleeping in a deck-chair—who could wish for pleasanter pastimes than these?

The shipping companies arrange their cruises so that there is no time of the year which does not provide some opportunity. The expenses vary as much as the routes and the length of the voyage. There are short cruises at Easter, Whitsuntide, and other holiday times, lasting only a few days and costing upwards of £10; there are sixteen-day cruises with fares of £25 or more, according to the accommodation chosen; and there are cruises of three weeks or a month for which one might pay from £30 to £100. Two monetary items not to be forgotten are tipping—always rather heavy on boats—and the substantial pocket-money needed on shore.

When programmes are to be obtained so easily from numerous and obvious sources, it would be wasted effort for us to attempt more than this very faint indication of the possibilities.

TRAVEL IN GENERAL

The English race remains what it has always been—a race of travellers and explorers; but the insular habits which we once preserved religiously upon whatever foreign soil we visited are now almost completely shaken off—at least by the younger generation. We have put behind us for ever, it seems, those atrocious manners which made Pepys write: 'Lord! to see the absurd nature of Englishmen that cannot forbear laughing and jeering at every thing that looks strange.'

If we are still notorious for inability to enter into the spirit of a foreign mode of living, it is because bad reputations die hard.

Nothing is more difficult than to keep an Englishman in his own country when he has the least vestige of an opportunity to go abroad: many indeed who have never troubled to become acquainted with the most exquisite beauties of their own territory are familiar with remote foreign villages. Such a state of affairs is very much to be deplored, yet there is, regrettably, an undeniable excuse for it. In these islands there is less provision for the pleasure-seeker than in any land we—or any others, we imagine—have ever visited. We put this dreary fact in italics because we want it to fix itself, with all its baleful connotations, in the mind of every reader: in short, we want to take what little steps we can to represent the crying, wailing, groaning need for something to be done about it.

Can it be a crime to stay up after midnight on a holiday? Is it a sign of profligacy to desire cheerful licensed cafés in pleasure resorts, instead of art-and-craft tea-rooms, run exclusively by and for decayed gentlewomen? Is no man ever kind to his wife and children again after he has spent an evening in a casino? Would two hours at a Sunday cinema utterly corrupt a woman in Scarborough or Hastings, though leaving her unscathed in London? We ask these things in the fullness of our hearts—many a time saddened by the lowering of lights in a hotel lounge or a restaurant just when the company was most ready to enjoy itself,

many a time quenched of all bonhomie by the discovery that people who are out of bed after eleven o'clock at night in any British town except the capital might as well be dead. One of the two most celebrated spas in England cannot boast a single superior café or restaurant (outside its exceedingly implacable hotels) open after seven in the evening! And—but let us say no more, lest our evil examples be multiplied to the exclusion of every other topic. The Government may appeal to patriotism as much as it pleases; the railway companies may advertise this place as 'Sunny' and the other as 'Bracing'; but every healthy, high-spirited being under sixty will continue to look abroad for gaiety until our Town Councillors and Licensing Justices learn something about their business.*

We cannot think of anything particularly illuminating to say on the subject of Continental travel, whether it takes the form of a tour, or a visit to one favoured resort. It would ill become us to treat you, our intelligent and accomplished reader, as a rustic who must be told that passports and (possibly) visas are necessary and can be obtained through Travel Agencies and Consulates respectively, that one must pass through the Customs at every frontier, and that English tourists are habitually fleeced in Latin countries, but seldom in

^{*} Local licensing regulations frequently seem to have been invented under a persuasion that it is a salutary measure to make the conditions of drinking as difficult and depressing as possible. Any psychologist or sociologist can prove that this is the very best way of encouraging drunkenness, but few Licensing Justices have much respect for opinions other than their own.

Germany and Scandinavia. Instead of attempting to tell you what everyone who has learned to read must know, we give you the benefit (admittedly doubtful) of comments, sometimes irreverent, on a number of places abroad and at home fairly well known in their holiday aspect to one or both of us.

Abroad

The fascinations of the Orient are rather over-rated. It is all very well for those who have no objection to encountering every imaginable insect, reptile, vile odour, or repulsive native demanding 'baksheesh' without the least claim to it. Our own objection is strong, and grows stronger every time we set foot on Oriental soil. Of Cairo and its environs we would say that the ancient monuments transcend one's most sanguine conceptions, and that the Arab quarters are beyond belief for sordidness, vice, and wonder. The cabarets and cafés have a Gallic liveliness, but a visit to Egypt is not enjoyable without a full purse. This is also true of Algiers, which is richer still in squalor and discomforts. Many horrid people go there, and many horrid natives live there. One of us spent some of the most melancholy and expensive days of her life in Constantinople; * but she was glad to have seen the museums and the Byzantine churches.

Of the Occidental countries we can say but little, and even that little may be superfluous. Southern Spain (we do not know the north) is full of cruelties and

^{*} It still sounds so much more convincing than Stamboul!

nuisances. We never remember seeing an animal there which did not look as if it needed the attentions of the R.S.P.C.A. Spaniards commit indelicacies like spitting even in first-class carriages. And they are not beautiful to look at (except picked specimens), quite the reverse. On the other hand, in Seville we saw Spanish dancing of a grace we had not dreamed; and if one can close one's mind to a great deal of disagreeableness, we suppose that delights and adventures will be found everywhere.

Italy could scarcely disappoint anyone who was not born to be a misery to himself and his companions. The man who notices that Venice is malodorous before he notices that it is sublime is an object of pity. Brione is charming, and the Italian Lakes are almost celestial. (But Italians don't make themselves as pleasant to the English tourist as in the good old pre-Abyssinian days.) The Riviera, especially the French Riviera, would be pleasant if it were not a battening-ground of the greediest hoteliers and shopkeepers on the face of the earthwhich is one of the reasons why such intensely ostentatious and intolerable people go there. But Monte Carlo is worth a visit for the fun of gambling with the paternal blessing of a State which quite frankly doesn't care a straw about one's moral welfare. We hired a car to tour along the Côte d'Azur, and had no cause to regret it. We might perhaps place it on record that Switzerland does not cease to exist in the summer, and that, on the contrary, that is just the season when we have enjoyed it most at least cost. Holland in spring is exquisitely lovely and full of interest.

Lovers often favour the seclusion of islands and the sense they give of possession and sea-freedom. We name some that are specially eligible:

Sicily is an ideal place for a honeymoon, and an inexpensive one. Taormina, Palermo, and Syracuse offer superlative attractions-boats, delightful sailors, flowering groves, and romantic relics of a Greek and Roman past. But, of course, there are centipedes. Cyprus is an entrancing place where lovers should be the happiest of the happy, for here Paphian Aphrodite rose from the sea and all sorts of other propitious events had their setting, and the spell still lingers. Malta is filled with churches and attractive naval men. Boats are seen in infinite variety, from battleships to little bobbing dicers; we never grew tired of watching them in what must be among the most glorious harbours in the world. Unless Malta has altered strangely since we were there, it is one of the cheapest and best places for a holiday anywhere to be found. Madeira would be all enchantment if it were not for multitudes of utterly repellent beggars. A week is about the longest period one will care to stay there. Sark, the smallest of the Channel Islands, is unspeakably beautiful, but no one who feels a radical need of civilized comfort should go there.

Great Britain

We have already mentioned several favourite holiday resorts in England, and it may seem presumptuous to remind you, without any special connection, of others so well known that their names are bywords. Never-

theless, if our recommendation counts for anything, it shall not be withheld. We have several times fixed our headquarters at either Hove or Bournemouth, and made daily excursions by car to neighbouring towns along the coast, or to the New Forest, the Downs, or the inland towns within reasonable distance—Salisbury, Winchester, and Christchurch, for instance, in the one case, Tunbridge Wells, Tonbridge, and so forth in the other. And we have shamelessly enlivened our evenings with penny-in-the-slot machines, houp-la, and other ingenious games. What a pity they are modernizing the peep-shows which used to be called 'A Night in Paris' or 'High Jinks with the Girls'! They were a most illuminating commentary on the morals of a bygone day. Still, the Brighton Pavilion remains and has an almost unholy fascination for us. We have paid it a daily visit for a week on end for the sake of the chandeliers alone: but the local authorities have recently put in some diabolical electric fittings with lampshades too repulsive to describe.

Devonshire is perhaps the most lovable county in England, but we would not reveal the names of our favourite haunts there for worlds. Silence on this score is the only selfishness we permit ourselves in this otherwise entirely altruistic work. Suffice it to say that there is one village with at least two hotels whose windows overlook the most charming of bays, and whose garden walls are lapped by a gentle sea-tide, while its walks along the coast or into the country are more than can be numbered. We can think of no

better place on earth for a honeymoon. Incidentally, the memory of a Devonshire tea in its full glory is almost more than we can bear without booking our rooms instantly.

Wales is full of charm. We have already named the villages we liked best, but we found many others almost their equals. Yorkshire offers beauties and pleasures more varied than any other English county whatsoever, and a holiday spent in tasting a little of them all would be as interesting as the most easily bored couple in existence could wish: the moors (every moor has its own unique character; those of Whithy are as different from those of Haworth or Ilkley as it is possible to imagine), the dales, the changing coast-line, the hard, unwelcoming villages, the incomparable capital, the spas, the industrial towns, romantic beneath their ugliness-all have their quality, their richness. Harrogate is an admirable centre for motoring excursions: from this agreeable town one may visit in the course of a few days Fountains Abbey, Bolton Abbey, and Barden Towers, with the quite magical woods that lie between them, the Wensleydale villages, the Brontë country, Brimham Rocks, Knaresborough, Ripon, York itself, and other places beyond number. We, at any rate, have never succeeded in exhausting them. Whithy and Scarborough are also good centres, worth visiting for their own sake.

We wish we could speak as fully of Scotland and Ireland, but we do not know either of these countries well. Yet what we have seen of them we have loved.

Southern Ireland and Northern Scotland will have the charm of complete foreignness for most English travellers, and so too the *Hebrides*, which, we believe, are unsurpassed for a certain kind of wild grandeur.

It is a pity indeed that among so many resorts, capable of exhausting all the adjectives of beauty, the provision for amusement is often so slight that bad weather may ruin every chance of pleasure.

LONDON

A Shopping Honeymoon

In London, at any rate, bad weather loses half its malevolent power. The woman who, with all the resources of the capital at her command—the museums, the theatres, the palaces, the shops—seriously complains that rain or fog has spoiled her holiday must be the possessor of an almost vacuous mind.

Now that there is a fashion for short engagements and it is no longer thought scandalous for a young couple to marry without having prepared their 'establishment' fully in advance, the idea of a shopping honeymoon finds constantly increasing favour, and as a shopping centre London has no competitor—at least within these islands (and even a highly unpatriotic millionaire might shrink from the trouble entailed in importing his household goods from Paris or New York). The best of London as a holiday resort is that it has allurements for every season of the year except, perhaps, August—and even then if you take a car you can go out of town for all sorts of delightful excursions.

But January and July, when the sales are in progress, are undoubtedly the best months for an intensive and economical shopping campaign (a thing not to be mutually undertaken, however, as we have already observed, unless there is mutual interest). Days of furniturehunting will probably be followed by nights of dancing and theatre-going-and here let us venture one timely warning. Shopping on a large scale is a delectable but excessively tiring business, and yet, once interested, you will find it very difficult to break off and go home to rest when you should. 'Oh, surely we'll have time to choose the armchairs if we have just a snack instead of dinner!' 'Don't you think we'd better get all the curtain stuff done with now that we're about it?' Such temptations are hard to resist, and on those occasions when we have not resisted them, we have dragged ourselves back to our hotel so weary in brain and limb that we have scarcely been able to crawl into our evening clothes, and have sat through the best show in town only longing for our beds. Our present rule for the conserving of energy and spirits is thisand we could not recommend a better if we were your guardian angels. We put the last shop, the last thought of a shop, behind us at tea-time; when we have quietly and comfortably assimilated our tea, we sink into a bath so hot that the Medical Association would blench at the least mention of it; then we lie about, clad in our flimsiest garments, until it is time to dress-reading or conversing, not calculating and planning. We dress at leisure, lingering as much as we please over each separate process, and by half-past seven we feel superlatively gay and equal to anything.

LUGGAGE AND PACKING

The amount of luggage you will take with you on any holiday will naturally be determined by your destination and your method of travel. For aeroplane journeys you must 'travel light': you may, of course, send your heavy baggage in advance, but this will necessitate a little more planning beforehand, both in packing and in arranging your itinerary, than may be found desirable. When travelling by rail on the Continent, where excess baggage fees are very heavy, you will be well advised to take nothing whatever that can be left at home without inconvenience. In England, happily, transport of luggage is comparatively cheap, and the bother of looking after it is much less than when there are Customs regulations to fulfil, and all sorts of ravenous porters, interpreters, and minions of undefined occupation ready to take advantage of the innocence presumed as the distinguishing mark of all tourists.

You will need fewer clothes for a month spent in moving from hotel to hotel than for a fortnight in one place where your dresses will be observed by the same people every day—that is, if you are not one of those rare women who are indifferent to the impression they create. Two carefully filled suit-cases, a hat-box, and a dressing-case may suffice for quite a long tour overland, but for a cruise or a prolonged visit to one hotel, you

will probably need a trunk, besides a bag or two for your accessories. If you must travel with several different pieces of luggage, you will find a great saving of time and risk in having some conspicuous stripe or pair of stripes painted round each of them, so that a porter can find those in the van by a glance at those you carry with you, without having to examine the labels. This simple device has often spared us trouble at customs houses, docks, and railway stations, and even in hotels.

If you do not possess an innovation trunk with special drawers for shoes, you will find a separate shoecase almost indispensable; the old-fashioned method of packing shoes in any odd corners that could be induced to receive them was extremely unsatisfactory, the more so as modern high-heeled footgear is not as simple to accommodate as an Early-Victorian pair of pumps. Shoe-cases are now obtainable in several sizes and are no longer costly. We always fill our own shoes with rolled pairs of stockings, and in the little interstices around them we put small fragile things wrapped in cotton wool—bottles and jars containing medicines, creams, or lotions not provided for in the dressing-case—and we have never had a breakage.

The value of rubber bands and tissue-paper in packing can hardly be exaggerated. The rubber bands serve to hold little bundles of papers, handkerchiefs, gloves, and so forth together, and to fix cotton wool firmly round the necks of bottles as well as to secure the lids of boxes inclined to open too easily. Flattened cylinders of

tissue-paper, placed in all the folds of materials that crease badly, will be found worth the slight extra trouble they involve, even when you have an innovation trunk. Scarves should be rolled in paper, and hats filled with crumpled sheets of it, and then laid so that their weight rests upon the crown, not the brim. We have no fellow-feeling at all for the hasty packer who omits these little precautions. In view of her crushed clothes, her leaking bottles, her forgotten necessities, we cannot see why she invariably makes a boast of her carelessness and professes contempt for the sensible travellers who begin their preparations early and carry them out at leisure.

The most practical course is to start by setting aside in some inviolable cupboard your travelling dress, coat, hat, shoes, stockings, underwear, and gloves, so that you will avoid all risk of packing any of these things absent-mindedly and can assemble them at a moment's notice when the hour of your departure is at hand. Then work from two lists which we have made for you, the one enumerating all the articles that ought to be easily accessible, the other those that can wait untouched until you are settled and rested after your journey. The hasty packer usually has to empty a whole trunk in order to get at her dressinggown, and fling the contents of a suit-case on the floor before she can find her toothbrush. Essentials should always be kept in a separate piece of luggage preferably, of course, a fitted dressing-case with room for a few garments-and should never, however great

the temptation, be allowed to creep into a large trunk that cannot be opened at a moment's notice.

The two lists that follow may be taken, as they stand, to represent what you will need (or, in the case of the second list, what you may need) for a week's holiday or longer. We have not formulated a week-end list, because it will be a very simple matter to devise one by using the first section (The Necessities of Twenty-four Hours) as a basis, and then adding what you please from the second section. If you are going away for three weeks or a month, you can, of course, increase the number of garments we suggest at will; on the other hand, if you think our estimates too generous, you may prefer to subtract. The list does not include the clothes in which you will travel.

THE NECESSITIES OF TWENTY-FOUR HOURS

Toilet Accessories

Toothbrush and paste or powder

Cleansing cream

Paper cleansing tissues

Face powder

Make-ups, which may or may not include lipstick, rouge, mascara, eye-shading, an eyebrow pencil, and a foundation cream or liquid powder

Cotton wool and toilet water for removing make-up. (Cleansing cream alone will suffice, but does not give that sense of freshness so desirable when travelling)

Hairpins or clips

Hairbrush and comb

Curling-iron and heating apparatus or, more probably,

Setting lotion and spray

A sleeping cap

Naıl brush

Face cloth or sponge

A waterproof bag or folder to contain these things

Soap (which is seldom provided, by the way, in Continental hotels). You will probably be glad to have a couple of your own face towels with you, especially for railway travel

Dress Accessories

One or two coathangers

A small mending outfit comprising pins, needles, scissors, a thimble, and silk thread in the most useful colours

Shoe cream and a polishing cloth

Tissue-paper

Dress

A nightgown

A dressing-gown

A bed-jacket

A pair of slippers

A change of underwear

Two pairs of stockings—including one for evening dress, if you are likely to need it immediately on your arrival

An extra pair of shoes—evening shoes or otherwise according to your requirements

An extra dress. (Even if you are not going to 'dress up' on your first evening, you will doubtless be

glad to get out of the clothes you have been wearing all day. And an extra blouse will prove a comfort if you are travelling in a suit)

A coat of different weight from the one worn on your

journey, in case of a change of temperature

An extra pair of gloves Several handkerchiefs

Whatever trinkets and ornaments may be needed for your change of toilet, and possibly an evening handbag

Miscellaneous Necessities

Your passport—1f you are going abroad Your driving licence—if you are likely to need it Indispensable medicines and other chemist's goods Your keys

N.B.—All the articles here enumerated can be packed in a valise of medium size, excepting only the extra coat, which may be carried over the arm. The dress selected, we need hardly say, should not be of a bulky and easily creased fabric. Do not forget to take the underslip, if any, that belongs to it!

THE NECESSITIES AND AMENITIES OF A WEEK

Toilet Accessories

All those mentioned in our first list augmented by : Bath salts in compact form
Perfume

A waterproof cap for the bath Manicure requisites

Cold cream

м

Oil as a precaution against painful sunburn, if your journey takes place in summer. (Coconut oil is excellent for this purpose)

Brilliantine
Astringent lotion
Special make-ups

Assuming to your taste and habit

Dress Accessories

A more copious assortment of those already described as well as:

A small bottle of benzine

A travelling iron

Ribbons and elastic as may be required

Pins

Dress

Two or three nightgowns

A dressing-gown (or more than one if you like to feel luxurious in such matters)

A silk bed-jacket-in summer

A woollen bed-jacket—in winter (or both if you are uncertain of what temperatures you may encounter)

A pair of slippers

Several knicker-and-chemise sets

Three brassières

Two or three camisoles, if you patronize blouses

Underslips, to be selected after you have decided upon your dresses

An evening corset, corselette, or suspender belt

A pair of garters

Six to ten pairs of stockings

Walking shoes

Afternoon shoes

Evening shoes

Shoes and boots for special uses, as tennis, skating, riding, etc, in accordance with your needs

A suit with three blouses

Two morning frocks or knitted suits

One or two afternoon dresses

Two or three evening dresses

A late-afternoon or dinner dress

An evening wrap

One or two short jackets or scarves

A heavy coat

A light coat

Three or four hats

Two pairs of gloves (apart from evening gloves, driving gloves, or other gloves of rigidly defined use)

Three handbags, including an evening bag

A generous supply of handkerchiefs

Trinkets, belts, fans, collars, and other ornaments

likely to be required

Special costumes for sports, games, and seaside pastimes (i.e. beach clothes, bathing suits, etc, shorts, ski-ing and skating clothes, tennis dresses, etc, not to be described in detail without knowledge of the resort you have chosen)

Miscellaneous Necessities and Amenities

Those enumerated in the first list and any of these that you need or have room for:

A hot-water bottle

A travelling rug

A travelling clock

A first-aid box containing iodine, bandages, headache cachets, lavender essence (to keep midges at a distance), and other chemical and surgical requisites

An air cushion

A case for stamps and stationery

An electric torch, candles, or nightlights

A miniature jewel box

Needlework

Cards and other games

Musical instruments, mechanical or otherwise

Books

A tennis racket, golf clubs, etc

A camera with films

A picnic outfit (especially one which will enable you to make hot drinks late at night in your bedroom)

A brandy flask

Sun-glasses

Towels for bathing

A bag for soiled linen

A bag to carry bathing equipment

A collapsible valise to contain the purchases you may make on your holiday

DERIVATION

Honeymoon: The month after marriage, or so much of it as is spent away from home; so called from the practice of the ancient Teutons of drinking honey-wine (hydromel) for thirty days after marriage.

Brewer's Dictionary of Phrase and Fable

165

A HONEYMOON IN THE GOOD OLD DAYS

daies at rest . . . but the young couple been some few daies at rest . . . but the young woman talks of going out of Town together, and to take their pleasures in other Towns and Cities, first in the next adjacent places, and then to others that ly remoter; for, because she never was there, and having heard them commended to be such curious and neat places, she hath a great mind to see Oxford and Cambridge.

Yea, and then she saith, my dear, we must go also to see York, Glocester and Bristol, and take our pleasures those waies. . . . Ah, my dearest, let us go thither next week.

It is most certain that the Good-man hath no mind at all to be thus much longer out of his house, and from his vocation; by reason he is already so much behind with his loss of time in Wooing, Wedding, Feasting and taking pleasure; but alas, let him say what he will, he cannot disswade her from it. In the night she dreams on't, and by day she talks on't, and alwaies concludes this to be her certain rule. 'The first year

won't come again. If we don't take some pleasure now, when shall we do it! Oh, my Dear, a year hence we may have a child, then it's impossible for me to go any where, but I shall be tied like a Dog to a chain: And truly, why should we not do it as well as they and they did; for they were out a month or two, and took their pleasures to the purpose? My Mother, or my Cousin, will look to our house; come let us go also out of Town! For the first year will not come again'...

Well, away they go now out of Town: But, uds lid, what a weighty trunk they send the Porter with to the Carriers! For they take all their best apparel with them, that their friends in the Country may see all their bravery. And besides all this, there must be a riding Gown, and some other new accountrements made for the journey, or else it would have no grace.

Now then, away they go, every one wishing them all health and prosperity upon their journey, and so do I.

The Ten Pleasures of Marriage (1682)
attributed to Mrs Aphra Behn

A HONEYMOON IN THE BAD NEW DAYS

Hardly have husband and wife realized their new position after the faintest apology for a honeymoon, ere, in a week or ten days, they are back again in all the unrest and bustle of the town. Quiet self-recollection, the study of each other's character, are the farthest things from their thoughts; their lives are to be passed in public, and they cannot begin too soon.

Lady Greville: The Gentlewoman in Society

A Honeymoon that was a Striking Failure

The road to Yorkshire stretched before the honeymoon couple. Utterly alone with her bridegroom at last, the bride sat no doubt a little timidly beside him whose face was so unlike a bridegroom's in its lowering defiance. She had seen that look before, but now it was more paralysing. Soon the silence was broken, not by any word from him, but by 'a wild sort of singing.' He did not speak until they were coming into Durham. There, as they entered, joy-bells rang out for Miss Milbanke's wedding-day. . . . Then Byron spoke. 'Ringing for our happiness I suppose?'

Savage sarcasm in the tone, aversion in the look, a shudder dramatically violent; and soon he turned on her ferociously. . . . 'It must come to a separation! You should have married me when I first proposed.' . . .

After the wedding-dinner . . . Byron asked her 'with every appearance of aversion' whether she meant to sleep in the same bed with him. 'I hate sleeping with any woman, but you may if you choose.' Wounding enough, but insult was added. Provided a woman was young, one was as good as another. . . . A girl of twenty-two, she listened—was to listen later, between the fire-lit crimson curtains to his cry: 'Good God, I am surely in Hell!'

Ethel Colburn Mayne: The Life of Lady Byron

(From what Miss Mayne has shown us of Lady Byron, we think Byron's final apostrophe may have had something in it.)

A CHANGED RELATION—THE FIRST ORDEAL OF MARRIED LIFE

Friendship with a man you see once or twice a week is different in essence from friendship with a man you see all the time. A friend who comes when he is invited, and who meets you just now and then, by chance as it were, is a wholly different person from one who comes when not invited, and who meets you always by necessity. The friend who asks you to lunch with him at Poppelmeister's, and who has tremors lest you should decline his invitation and accept some one else's, is not at all the same friend as the one who counts on your appearing at breakfast, and is inclined to be interrogative, and perhaps surly, if you don't.

Hubert Bland: Olivia's Latchkey

VI

SETTING UP HOUSE

How glad you'll be when this confusion is once over! Could you ever have thought there was so much work to be found in it? But comfort yourself therewith, that for these few troublesom daies, you'll have many pleasant nights.

The Ten Pleasures of Marriage,
attributed to Mrs Aphra Behn





Service of the service of



SETTING UP HOUSE

YOU WILL probably have chosen your house or flat and done a great deal towards furnishing it at least a month or two before the date fixed for your wedding; but as a chapter on setting up house must include many matters that cannot be determined until you are actually living in it, we have found it convenient to diverge a little from our natural course.

If your bridegroom is one of those men, as rare as they are fortunate, who possess historic town mansions or ancestral country estates, you will be able to skip our advice on house-hunting and its attendant difficulties. (We fear that you may be occupied instead with snaghunting, for the stately homes of England were not built with a view to labour-saving, and often present many distressing problems to those who run them.) As it is more likely, however, that you, in common with nine out of ten other young wives, will begin married life in a small house or flat, and not reach your mansions before you are middle-aged, you may find our suggestions worthy of attention.

Houses versus Flats

We are frankly not the best people to assist you in coming to a decision as to whether you should live in a house or a flat—assuming that circumstances have not made it a foregone conclusion. We have what we admit to be a prejudice against flats, being perfectly unable to see how anyone who has an open choice can

be willing to sacrifice privacy and the feeling-delusive or otherwise-of complete ownership for the sake of alleged convenience. No one has ever been known to claim that an Englishman's flat is his castle. Quite plainly, it isn't. If he plays the piano after eleven at night, someone will send down a message to say that the lady upstairs is trying to sleep; if his children utter healthy shouts, someone else will quite justifiably send up a message that the lady downstairs has a headache. If he keeps a dog it will be a grievance to everyone in the building. If he feels he would like to make himself a little tool shed or grow a few green peas in the back yard, he will not be allowed to. His maid will be on bad terms with all the other maids in the house, or will fetch and carry gossip; his comings and goings will be the subject of observation; the caretaker will quite conceivably take a dislike to him and forget to give him messages and letters; and he cannot have a good noisy quarrel with his wife without causing headshakings below and pitying smiles above.

Both of us have lived in flats and we cannot perceive what advantages they offer over houses, assuming that the rents are the same—and flat accommodation is by no means cheaper per se than house accommodation; quite the reverse. If there is the same number of rooms (and one can get houses almost as small as the smallest flats and flats almost as large as a very large house), then surely there is the same amount of work to be done? True, one does not have to attend to the scrubbing of the outer doorstep and entrance hall

and the carrying of coals—one has to contribute, of course, towards the wage of the person who does—but in almost every other respect the household routine goes on exactly as it would in a private house. (We are not speaking of service flats, where the mode of living is much the same as in a quiet hotel.) The difference is that one can never let oneself go, and that is often the very difference that lies between the enjoyment of life and the mere endurance of it.

If a young married couple cannot get a house, if they must live near the husband's place of business and it happens to be in a district where houses are expensive and flats are cheap, if the wife must do without a maid and would not care to be alone except in a building containing other inhabitants, then a flat is obviously a necessity. But if, on the other hand, they want freedom to come and go as they please without comment, and nice noisy children, and dogs, and the right to leave a pram in the hall and to dig in the garden, then there is nothing for it but a house. We will take our oath upon it. The trouble of paying one's rates separately and getting a charwoman to do the doorstep is nothing weighed against the glorious knowledge that one can take singing lessons all day and have parties all night if one feels inclined, with nobody to give one notice in the morning but the servants.

Town, Country, or Suburbs

The district in which you are to live must, of course, be decided very largely by your husband's occupation or

your own, and by your means, and your desire or distaste for a certain social milieu. Very few people have the privilege of choosing whether they will live a town or a country life, or enjoy the pleasures or each alternately; and it would therefore be idle to present a description of their respective advantages. And in any case, what is perpetual delight to one is monotonous misery to another. We shall not waste breath or ink by endeavouring to persuade you that the country is pleasanter than the town or vice versa: instead we will consider a question that really is a question, that of the City versus the Suburb.

For some reason which can only have its roots in the most offensive kind of snobbery, the suburbs of London have been subjected for half a century or more to a ridicule which has no truer general application than the ridicule of mothers-in-law, harassed fathers, and women at sale-times. No good thing, we are supposed to believe, can come out of Suburbia. Leeds, Bradford, or Birmingham suburbs are a different matter; it is more dignified to live outside those cities than in them, because it is more expensive. But London suburbs are inhabited only, it is presumed, from motives of economy, and are therefore, with all the people in them, contemptible. Intimidated by the prospect of severing herself from all polite-or fashionably unpolite -society, of becoming a music-hall 'gag' or a comicpaper joke, many a young lady who might have been very happy and lived a useful life outside the threemile radius which has Piccadilly Circus for its central

point—and within which are found Fashion, and Vice, and most of the slums—many a young lady thus intimidated, we say, refuses even to contemplate the sort of residence her husband could cheerfully afford, and prefers to a comfortable house and garden the poky, noisy flat which is the only alternative within her reach.

We confess that if we had to make the choice, and were in possession of a very handsome income, we would rather live near the heart of London than elsewhere. for the sake of accessibility apart from any other reason; but if we had to decide between a little grimy flat in Chelsea and a spacious house at Beckenhamwhere not everybody cultivates aspidistras and borrows his neighbour's lawn-mower-Beckenham would win the day. We put it to you that fashionable and semifashionable London is crowded and expensive and not worth the sacrifice of domestic ease. It only needs an exodus of elegant young people to the suburbs to make London a pleasanter place, with its good and bad points more evenly distributed (take this amiss, if you must!) and you, it may be, will perform a benevolent deed by starting the movement.

House-hunting

Locality

Having determined whether you will live in or out of your nearest town, be it London or something smaller, you must settle the question of the exact locality—and it is one that may present a number of

awkward problems. An attractive district, for instance, does not always remain an attractive district, and you must be on the alert for such signs as tell whether it is liable to degenerate. Never be so rash as to invest in a house opposite 'an eligible building site,' as one of us was foolish enough to do, for you will pretty certainly see rows of jerry-built villas—which appear to be almost the only buildings apart from public ones that are erected in these times—springing up in full view of your front windows, an eyesore likely to grow more objectionable every time you look upon it. Wherever these hideous little red-brick structures assemble under the hand of the speculative builder, petty shops and garages are sure to follow, and by degrees your surroundings will become insufferable.

Again, take notice what chance you will have of quietude by night or day. Nothing appears more peaceful than a pretty cottage lying beside some delightful old church; but the clangour of a church bell may drive you nearly to distraction if you live within a stone's throw of it. As for factories, railway crossings or main cross roads—unless your nervous system is uncommonly efficient, you will be very careful to avoid them. The continuous tumult of a busy street is not nearly so disturbing as the occasional shrill scream of a siren or a railway whistle, or the intermittent hooting of motor-horns on a country road.

Then there is the matter of accessibility. If you and most of your friends have cars, this will not bother you much; if not, you will have to make sure of adequate

and easy bus or train services, or live secluded from the company of all but your neighbours. Even the warmest friends will drift out of your orbit little by little if it is intolerably difficult for you to visit one another. Your facilities for shopping must also be taken into account. You may not want butchers to right of you, grocers to left of you—indeed it would be very undesirable—but you will yet require to be within reasonable distance of certain tradesmen. The butcher and the baker may be dealt with by telephone, but to match a yard of ribbon you must either visit a shop in person or else correspond through the post—which is nearly always a nuisance.

Last, we must refer to a possibility which young ladies are strangely inclined to overlook. In first years of married life it is not unusual for at least one child to be born, and this child will not only need accommodation—a requirement seldom anticipated by engaged couples—but it will need safe accommodation. A house standing on a dangerous corner of a main road is suitable only for the childless; miniature precipices in the garden and picturesque dark pools (where, incidentally, gnats will delight to breed) may become a source of perpetual alarm to you. Do think of these things while there is still plenty of time for thought: we speak from abysmal depths of experience.

Comfort and Convenience

Nearly all nice people are impulsive, and nearly all impulsive people are bad house-hunters. They will

take a house because it looks pretty from the roadway, because it has a charming view, or because it contains one room of deliciously promising shape. Such assets may well be of importance to a sensitive, æsthetic person; they may even console one for serious defects, but if they are the only assets the house possesses, one will live to rue the hour of setting eyes upon them. We-that is to say, one of us-once felt a passionate craving for a certain small Regency manor of exquisite architecture in perfect surroundings: the fact that it had no electric light and no sufficient water supply did not deter us, and we might have taken it in spite of many warnings had not a sage relation sent in a surveyor, who ascertained that all the timbers from attics to cellar were afflicted with dry rot; so that we should undoubtedly have fallen through our stairs or been roused up on a cold night by the collapse of the roof.

When you go over either a house or a flat, notice not only what is interesting and obvious—the size and aspect of the rooms, the garden, the front elevation—but also the extent of the arrangements for light, heat, and cooking, the prospects for warmth in winter and coolness in summer, the workability from a housemaid's point of view, the sanitation, and the condition of the walls and woodwork, which, if bad, may add a large sum to your decorator's bill. Make sure, too, that there are no rats, mice, or noxious members of the insect world eager to share your tenancy. They can be something worse than a mere nuisance.

Be particularly careful—and this is most important

-of that insidious innovation known as the compact house-the wretched box of a place whose pride is that not an inch of space has been wasted, that there is no cellar, no simple undisguised attic, no little cubby-hole anywhere. The novice at housekeeping sees great attractions in this kind of dwelling, supposed to be labour-saving, with its single short flight of stairs, its tiny neat kitchen, and the absence of passages. Let her wait until she lives in it, and discovers that she has no place to keep her cabin trunk and suit-cases except under her bed (a box-room being thought unnecessary in this overgrown doll's-house); that it is out of the question to collect a few bottles of wine, or buy any food in quantity; that there is not a single corner into which she can thrust a piece of furniture for which she had no present use; and little or no privacy for herself and her servants, forced to sleep on the same landing, upon which all the bedroom doors open directly.

The flat-dweller, as we have said, must be prepared in some measure to forgo privacy, and to repress the sounds of her gramophone, her piano, her friends' laughter, after a certain hour in the evening; but there is no reason why anyone in possession of a whole house should be expected to suffer the restrictions entailed in living in a semi-public building. The old-fashioned home of anything above the very smallest size was so designed that one could play the piano in the drawing-room at night without waking up the children in the nursery or the maids in their attic bedrooms. It was

a house, not a little factory in which a few human beings were to be kept in working order.

'Labour-saving' is a slogan to be read with caution. There are three kinds of labour-saving devices—the quite genuine ones, like modern ovens and good hotwater systems, that save time and make for comfort without necessarily being uglier than what they have supplanted: the half-genuine ones that do save time, but only at the sacrifice of truth or elegance, the synthetic imitations, the mass-produced goods devoid of all beauty (we are not so reckless as to condemn mass-production in itself, but unfortunately the designs that are reproduced by the ten thousand seldom have any merit but the doubtful one of appealing to the lowest common multiple of public taste): and last, the delusive ones, the things that are always going wrong, that are complicated and irritating to servants unused to mechanism, and cost an unreasonable amount of money to run.

The easy-to-work home is not invariably that which is pleasantest to live in; nor does it always provide, as inexperienced housewives imagine, the sort of 'place' that servants prefer—especially when the alleged ease of working depends chiefly on a cramping compactness and a few mechanical contrivances. A good maid does not mind using what our ancestors called 'a little elbow grease': some of the best of them would rather employ their hands than their brains, and receive instructions as to the working of helpful mechanism with a very bad grace. So do not,

either in selecting your house or in furnishing it, go out of your way to save labour unless you are quite sure that your consideration will be welcomed, and that you will live more beautifully for it.

From the average servant's point of view, these are the features to be avoided: dark, dank cellars; the necessity of carrying coals up more than one easy flight of stairs; a gloomy, uncomfortable kitchen; an inconvenient scullery; unheated bedrooms; and, last but most important, no chance of privacy.

Finally, before you commit yourself to living several years in a certain habitation, endeavour to learn something of its previous history, which, if it has been disagreeable, will not be mentioned to you by the house agents. A highly nervous friend of ours once fitted up a large flat at great expense, only to learn with deep gloom that it was in one of London's most notorious haunted houses and had proved extremely interesting to the Society for Psychical Research. Another friend discovered, on moving into a house which she and her husband had purchased, that the previous occupant, an Egyptologist, had kept a little bevy of mummies there, and having an irrational but marked objection to mummies, she never felt quite at home in the surroundings they had shared.

THE EXPENSES OF SETTING UP HOUSE

The first thing to do on finding a house or flat that pleases you both is to obtain information on whatever liabilities it may entail over and above the purchase price or the rent-rates, taxes, and ground rent (these are not usually paid separately by the tenants of a flat), and extra disbursements of all kinds, such as the garden subscriptions paid by the residents in London squares, remuneration to a porter or caretaker, and so forth. Calculate what proportion the total sum, including rent, will bear to a year's conjugal income, and if it comes to more than about a sixth, then resign yourselves to looking for something cheaper. Having reassured yourselves on this vital point, there will be another reckoning to make-namely, the capital outlay involved in rendering the place habitable. On a rented house which needs redecorating and which you are taking for a period of three to five years, you may succeed in getting an allowance towards your expenses; but this will be in the form of a reduction of your rent for, perhaps, the first year, not a presentation of cash, and even so the amount allowed by any but an insanely magnanimous landlord will assuredly prove insufficient.

We give a list of the various workmen whose services you are likely to require—can scarcely dispense with, in fact, unless you and your husband are capable of tackling odd jobs of the heaviest kind, and have ample time to do them, or unless you have the uncommon good fortune to light upon a house or flat in almost perfect condition:

Painters and decorators.

A joiner to make shelves and cupboards, to ease doors and windows, and to do what repairs may be necessary.

Electricians to test your wiring, put in your electric fittings, and provide plugs for light and power if your rooms are not already supplied with them. (Or a gasfitter, supposing electricity is not installed. You will need a gasfitter in any case if you are having a gas stove and gas fires.)

A sweep to clear all your chimneys of soot before any

painting or papering is begun.

A curtain expert to make your curtains and deal with the question of rods and runners for them. (You may, of course, make small light curtains yourself, but the heavier kind with their pelmets had better be put in professional hands if you are uncertain of your own skill—and, incidentally, your strength. Sewing huge velvet curtains, for example, is back-breaking work; we have just tried it for the first and last time.)

An expert in floor coverings to lay carpets, under-

felts, and linoleums.

A plumber to clear your drains, and to do whatever is necessary to make the best of the hot-water system. (It may be advisable to satisfy yourself about the drains by consulting a surveyor.)

A glazier to repair any broken glass that there may be, and (possibly) to replace with plain glass the nauseous coloured panes that were the builder's

pride and joy a generation ago.

A charwoman to make a final cleaning after the

workmen have gone.

A removal contractor, unless you are able to get each shop from which you purchase furniture to deliver it at your door on a convenient day.

Naturally, you need not have the bother of engaging all these assistants separately. You can divide the

work between three or four firms, or even put it all into the hands of one if you prefer it, but this will not make much difference to the question of expense. The point to bear constantly in mind is that your total expenditure both of time and money will almost mevitably prove about twice as great as you first anticipate—that is, if you are not prepared to live among a houseful of makeshifts. Do not, therefore, be unduly optimistic in your calculations, either as to how much things will cost, or how long they will take to do, and remind yourself incessantly of the cumulative effect of numerous small disbursements. See each sum that you agree to spend as a part of the whole sum that is to be spent, and not as 'a few shillings here, a few pounds there' without relation to your total outlay. Only thus can you both avoid that soul-quelling moment of reckoning when you perceive that you have disposed of all the money you had in hand, and still have many important requirements to be fulfilled.

All the household equipment, including linen, which was once supposed to be supplied from the bride's mysterious bottom drawer, is now paid for by the bridegroom. The bride may contribute anything she pleases, and if she is well-do-do herself, or has generous parents, she will doubtless make sure that the burden of expense falls lightly on her husband's shoulders, but etiquette does not exact so much as a tea-cup—a change indeed from the days when she was expected to provide a dowry sufficient for setting up the whole establishment, and received in exchange the melancholy

privilege of becoming her husband's possession. We have won our rights with a vengeance, for scarcely anyone would deny that the marriage customs of to-day might have been ordained by a committee of rampantly feminist ladies.

FURNISHING AND DECORATION

If, like many another young couple destined for happiness, you are obliged to begin your life together on a small income with very little cash in hand, the problems that arise in creating a home will be decided rather by what you can afford than by what your taste and wisdom dictate. The merit of an expensive object is not always greater than that of a cheap one, but we are sorry to say that it is so oftener than we, or anyone else, could wish—with the result that taste and wisdom must sometimes go to the wall where the financial position is not easy. Materials of poor quality must be accepted when it is apparent that only fine quality will give long service; pieces of furniture admirable perhaps in themselves but out of keeping with one another must be tolerated, because harmony is an effect that is very costly to achieve. Advice is difficult to give to a young couple of restricted means, because it is difficult to take. What is the use of a tailor's chart to a man who must cut his coat with an insufficiency of cloth? We acknowledge that there is much in our counsel on setting up house that can be of no benefit except where the most drastic forms of economy are unnecessary. We have addressed ourselves neither to the

rich who need not count the cost, nor to the poor for whom the cost is always the first consideration.

Assuming that you are the sort of woman who desires to make her home something of a work of art-that you are not the sort of woman who gladly accepts anything that a tradesman describes as 'a very popular line indeed, madam '-we have a recommendation for you which you will receive sympathetically in so far as your own taste is good, and will deride only if the rooms of your furnishing might themselves be objects of derision. Our suggestion is that you should engage the services of some artist whose views, after discussion, prove congenial to your own, to help you with your colour schemes, your curtain designs, and the general effect of your principal rooms. (We are supposing, of course, that you and your husband are not yourselves artists.) It is far harder for the amateur to come to a satisfactory decision on these matters than you can imagine before you have tried: sometimes making one plan fit in with another is exactly like doing a complicated jigsaw puzzle; and only an interior decorator of experience and creative talent can anticipate the obstacles that will arise and find ways of coping with them, and even of turning them to your advantage.

A lay person might as reasonably fancy himself (or herself) able to be the architect of a house as the artist of it. Occasionally he would be justified in his presumption; more often he would be wrong. We cast no reflection upon your skill and judgment; we believe

in it as much as we believe in our own—and after all, no one can be blamed for rating his tastes high, rightly or wrongly, since he has only his own senses to direct him—but we have furnished several houses between us, and we know the dismal follies into which one can sink without the guidance of an eye that both sees and foresees.

It is so easy, for example, to say to a joiner: 'Build bookshelves on each side of these two windows right up to the ceiling!'-so difficult to perceive that this arrangement, excellent, perhaps, in itself, may call for some revision of the design of one's pelmets and pelmet boards, the order for which may have been entrusted to another firm; or that it will block up the only wall in the room along which a certain piece of furniture could have been placed. It is so natural to buy a carpet of one charming colour for the drawing-room and a carpet of another charming colour for the hall, and not to realize as you choose them that when the drawing-room door is open, those two colours meeting will not like each other. The trained mind pictures the details and the whole together, and knows how to achieve those effects which in description seem bizarre and extravagant and in reality are beautiful, or to avoid those other effects which sound most feasible, but look thoroughly objectionable.

The fees of an interior decorator (we refer, of course, to an artist, not a tradesman) may range from the several hundred pounds commanded by a celebrity to the twenty, thirty, or forty pounds that might be paid to a promising young designer, whose name is yet

unknown, and who will enjoy the work as well as the reward.

Colour

If you cannot afford or do not care to employ a professional adviser, you must give very careful thought to your decorations, and decide nothing hastily. Get pattern books of distempers, paints, and wallpapers—wallpaper is now extremely fashionable again and is shown by good firms in admirable designs—and compare them with patterns of your curtain fabrics, and your carpets and upholstery too, if possible. Never try to carry a difficult colour in your eye, but take patterns on all your shopping expeditions; otherwise you may make a very expensive blunder.

In calculating the length of time that paintwork, carpets, and drapery are likely to last without becoming soiled, recollect that varnished surfaces remain clean much longer than matt surfaces and can usually be washed, and that dark colours do not invariably conceal dirt better than light ones. Black is notorious for the manner in which it shows up every trace of mud and dust, and most shades of grey are equally indiscreet; but brown of almost any tone will look clean as long as it reasonably can. Dead white both in wallpapers and paintwork tends to go an ugly yellow after a little wear. Lavender and violet shades fade rapidly, and blue is seldom reliable. Reds, pinks, yellows, and greens are colours that endure—provided, of course, that their quality is good in the first place.

In every generation there appear a few books on household economy and artistry, which offer specific advice on the arrangement of colours, telling you that this shade looks well with that, and that such a one should never be used with such another. From these works, when the fashion that inspired them is past, little is to be gleaned but amusement. Unthinking persons nearly always believe that their own tastes represent æsthetic principles of timeless and universal application—that what seems ugly to them is ugly, as by an æsthetic law, and would be so in any age to any rational man's eye. But the true critic knows that, although there are masterpieces of immortal beauty that pass in the course of centuries beyond the influence of fashion, there can be no universal standards. The harmonies or discords of form and colour that one generation swears by will be the mockery of the next; what to-day seems eccentric and perverse to nine people out of ten will be the 'popular art' of to-morrow. Sensible of this, we refrain as far as possible from the expression of any personal views on the question of taste, and endeavour to confine ourselves to the simpler question of expediency.

Curtains

Venetian blinds and the sumptuous, festooned kind have taken a new lease of fashion, but it is still usual to give each window two sets of curtains, one transparent so as to admit the light, and the other opaque so as to exclude it. The transparent curtains are

usually made of lace, muslin, voile, net, or chiffon, the heavy ones of fabrics too various to enumerate, ranging as they do from glazed linen to cloth of gold. A few years ago the curtains in up-to-date homes all hung quite straight, with straight valances or pelmets, or were held stiffly by ties; the trimming, if any, consisted almost exclusively of braid; 'fancy' curtains, richly draped, were regarded as too ridiculously Early-Victorian for words. The younger generation has changed all that. No arrangement of drapery is too elaborate, no fringes, bobbles, laces, pleated ribbons, and tassels are too fantastic to meet with approval. The curtains may be sewn all over with buttons or with glass leaves and flowers; their pelmets admit of intricate festooning and fanciful loopings of cord caught up with tassels. Fine lace and sprigged muslins are recalled from the banishment to which cretonne and casement cloth are now consigned.

Curtains can reduce a room to insignificance or raise it to magnificence. Great care should be taken with their designs and the choice of appropriate fabrics. The amateur has a tendency, as a rule, to economize over the stuff—not in quality but in quantity, using only one width where one and a half or two are required to produce thick, rich folds, and trying to do without linings when they are necessary to give weight and substance. It is better in most cases to have an ample quantity of some inexpensive material than a sumptuous one made up meanly.

Fittings

Fittings again seldom lend themselves to economical experiment. Poles and runners that do not allow the curtains to be drawn with ease, rods that can be brought down by a gentle pull, will be a constant source of irritation.

It usually happens that the previous tenant of a house or flat will offer the new occupant various fittings for curtains and lights, together with bathroom and kitchen fixtures, at a price so low as to prove a temptation even where the objects concerned are either out of date or not in keeping with one's plans for decoration. It is a mistake to take over any fittings whatever that are not precisely what one would have bought if one had gone to a shop to choose them, and even those that are generally regarded as permanent—door-handles, finger-plates, electric switches, and so forth—should be changed if they are of bad quality or design. A cheap brass switch, an ugly handle, can derogate from the dignity of a well-furnished room more than you might have imagined before seeing the effect with your own eyes.

Floor Coverings

Floors demand a heavier outlay than even walls, ceilings, and windows, especially when each room in a house is differently carpeted. It will be a great economy to have your halls, stairs, and principal rooms carpeted in one colour, for most firms will agree to make a reduction on large quantities of a single material. Besides this, a uniform carpet may be recut and refitted

to differently shaped floors, bigger or smaller, when you move to another house; and waste is eliminated even at the beginning, since surplus pieces from the floor of one room may be used to eke out the carpeting of another. But if you follow our advice on this matter, you must remember to choose a non-committal colour.

It is a disastrous mistake to attempt to save money by doing without underfelts. They not only make the rooms warmer and give a luxurious illusion of depth to the pile of carpets, but they increase their durability by several years. Fitted carpets laid without 'surrounds' prevent draughts and give a spacious appearance.

For backstairs and attic rooms plain hair carpets laid over underfelts are cheap and adequate. Linoleum is cheaper still, but has not the same capacity for deadening the sound of footsteps and therefore cannot be recommended for the upper rooms of a house whose mistress may desire to sleep later than the maids. For a kitchen and scullery, however, nothing else is suitable except certain modern composition floorings, which involve considerable initial expenditure. In many oldfashioned houses the kitchen quarters have stone floors, which are tiring to the feet and require a good deal of scrubbing: it is advisable to have them covered with thick oilcloth if a composition floor is beyond your means, for such rooms are usually occupied by those who would rather have them comfortable than picturesque. Cork linoleums and mattings are perhaps the cheapest floor coverings available for bathrooms, but they are easily marked and not very satisfactory in wear.

All oilcloths should be polished frequently and not too often washed.

Rugs and small mats are a species of furnishing over which you should exercise your utmost discretion. In a carpeted room rugs, unless exceedingly well chosen, are superfluous and look fussy, while placed outside doors and on landings they may even prove dangerous, or at any rate ruinous to the dignity of those persons who look better walking into a room than falling into it. Mats (and foot-scrapers) are hardly to be dispensed with outside the front and back doors, but there is very little need for them inside the house. The function of the small oblong mats that once were placed before all doors, and have now fallen out of favour, was to prevent draughts, but this is better done by little fitted rollers.

Light

Few people like brilliant, glaring lights, but on the other hand nothing is more exasperating than not to be able to have brilliant lighting when one needs it. However great your preference for a softly shaded glow may be, you should not, like one fastidious lady of our acquaintance, refuse to foresee the likelihood of its sometimes proving tiresome. In her house fine work, reading, and making up one's face were exclusively daytime occupations.

Within the memory even of youngish people, bedside lamps and other movable lights worked from a plug were luxuries found only in splendid houses and palatial hotels; to-day they are ordinary comforts, and to-

morrow they may be looked upon as necessities. If your overhead lights are brilliant, then your portable lamps should be dim, so that you may use one system or the other as the occasion calls for it. If, again, your overhead lights are heavily shaded, or you have instead concealed lighting or lamps of porcelain or alabaster on pedestals, the table lamps should be such as may conveniently serve for working or reading. Take care to provide powerful globes near dressingtables and shaving mirrors, and in the library, as well as in the kitchen, scullery, and pantry-rooms which thoughtless housewives always light badly, forgetting how much they impair efficiency by doing so. In small English hotels the greatest ingenuity is usually exercised to place the dressing-table as far from the light as the size of the apartment will permit, and one 60-watt globe is often considered sufficient for every need of the inhabitant. Whatever your own ability to endure hardship may be, do not let your spare room resemble an inferior hotel bedroom.

Another means of ensuring the discomfort of visitors is to have no strong porch light to illuminate the approach to the front door, where there are, perhaps, a garden path and steps. We have often had to suppress a kind of cold fury at being obliged to feel our way out of a garden on a dark night, or follow such directions as this shouted by the hostess at the front door: 'There are three rather steep steps midway down the path and one little one a bit farther on. Be careful of the gardener's wheelbarrow, won't you?'

As to electric fittings, these, like everything else we have mentioned, should not be chosen without forethought and a fair amount of cash in hand, if elegance is your object. Overhead lights are an extremely difficult matter to arrange with satisfaction, whether they are concealed strip-lights placed between wall and ceiling (a beautiful but most expensive form of illumination, both in initial outlay and running cost), or the more usual pendants or brackets. 'Architectural' lighting, accomplished by exposed strip-lamps which can be fitted to almost any plane surface, angle, or curve, is pleasant and involves comparatively low expenditure, but the cost of wiring may be heavy. Antique chandeliers and candelabra of crystal or old Bristol glass may be electrified with excellent effect, and modern imitations of them are often admirable: and, of course, there are devices peculiar to this era both in glass and metal-work suitable for rooms where antiques would look inappropriate. But fittings of this description, old or new, are seldom cheap if they are good, and those who have not much money to spend on lighting must try to rest content with plain flex suspending some form of shade.

In buying lampshades either for pendant lights or wall-brackets we have been astonished to discover the paucity of designs tolerable to an eye accustomed to notice details. They are objects upon which the ingenuity of artists might be expended very profitably. So meagre is the range of choice at any one time that each new fashion introduced grows tedious through

widespread popularity long before anything can be found to supplant it. Alabaster bowls and the parchment shades, which became a sort of mania about ten years ago, illustrate our meaning very aptly. If you want originality, there is nothing for it but to have your lampshades made from designs provided by yourself, or to patronize a firm whose wares are genuinely exclusive and not like those referred to in an advertisement which amused us a little while ago: 'Thousands of discerning women express their individuality by using our exclusive perfume.'

Table lamps may very well be made of converted vases and other ornaments—including glass bowls filled with water in which are placed branches of coral, strands of seaweed, shells, or pebbles. Pleated satin or paper shades are still very agreeable with almost any scheme of decoration, and fancy straw and buckram with abundant trimmings are also in vogue. Unfortunately, these pleasant inventions are hardly suitable for overhead lights, as they leave the electric globes uncovered.

Heating

An open coal fire remains, in the opinion of most English people, the pleasantest and healthiest means of heating a room. It is obviously not as clean or convenient as a gas or electric fire, or some form of central heating, but it is infinitely more cheerful and decorative. Nevertheless, since gas fires and radiators may be turned on in a moment and will give a constant heat

without the least attention, they are extremely useful in upstairs rooms to which coal cannot easily be carried, and one movable electric radiator for downstairs rooms, to be plugged in at times when it is undesirable to light a coal fire, will be found a great asset. The latest gas fires offer the advantage of ignition without the need of matches, like electric fires, and some models are also portable. An open coke fire looks quite attractive, burns well with very little attention, and is a good sort of compromise between coal and gas.

Central heating is an invention of which the English, generally speaking, are determined not to get the benefit. In those few homes where it has been installed, it is kept more often than not at a temperature which merely takes the chill off the atmosphere and comes nowhere near to warming it. The expense of central heating is wasted if there is any meanness in the supply of fuel to render it efficient, and unless you are prepared to keep your furnace well fed and have the whole system properly looked after, it will be wiser to do without it altogether. There is nothing that we personally dislike more than to stay in a house or hotel where the pipes intended to be hot never achieve anything better than a faint lukewarmness, and where, notwithstanding the lowness of the temperature, any other form of heating, in the bedrooms at any rate, is considered superfluous. An architect tells us that most English people try to do their central heating with a boiler fifty per cent smaller than is really required.

An anthracite or coke stove, or even a gas radiator,

kept burning constantly throughout the winter in your front hall will prove more effective than *ineffective* central heating in warming the atmosphere of all the rooms in its vicinity.

For an attic bedroom it is convenient to have gas fires, if the maids who are the usual occupants of this part of the house can be prevailed upon to use them economically. If gas installation and central heating are alike out of the question, portable oil stoves will serve very well instead. There are several kinds now procurable which can be handled by any fairly intelligent person without greater danger than is involved in the other forms of heating we have mentioned.

Your kitchen range will probably be one of the fixtures you take over with the house. Few house-wives nowadays, living in urban districts, are content to get all their cooking done by an old-fashioned coal oven, and even the smallest homes have a gas stove or an electric cooker. Either of these may be hired if your tenancy is to be short, and you do not find it worth while to buy one. The suppliers of electricity generally give a specially favourable rate to consumers who use this method of cooking. It is scarcely conceivable that only one or two generations ago it was necessary, in grand and humble houses alike, to light a fire before a kettleful of water could be boiled.

If by some rare stroke of fortune—or the hirepurchase system—you have the chance of fitting up your whole kitchen really splendidly, even to the cooking apparatus, there are stoves of all kinds on the market which must inspire rapture in a good housewife's bosom. The 'heat storage' type of oven which looks charmingly clean and compact and cooks most efficiently on a low diet of coke is a prized possession of one of the authors. The other favours the latest kind of oilburning range, wonderfully safe, clean, and simple to use, the heat easily regulated by a contrivance any cook can understand, and combining in itself all sorts of devices making for kitchen efficiency and a first-rate hot-water system.

Furniture

If you and your husband are buying your furniture piece by piece on a series of shopping excursions, and not merely giving one comprehensive order for it to Messrs Jacobean and Louis Quinze, that excellent and long-established firm which will efficiently make your house into the Home Beautiful, the Ideal Home, the Home of Taste and Comfort, then you must not set about your task without a certain amount of mutual organization. You must work out a budget of how much you can afford to spend on each piece or set of furniture, and keep a note-book with a money column in which all your requirements are set down, to be marked off as they are fulfilled, with notes on prices, and the names and addresses of the shops which have had your custom. Thus, if you have occasion later to add something to a suite, to make replacements in a service of china or glass, or match a fabric, you can see at a glance where it was bought. You may think it impossible to forget the name of a shop where you have made any acquisition of importance, but we assure you from experience that it is very easy indeed to become confused after two or three years, if you have assembled your possessions from a great many different sources.

It is sensible to postpone till after your wedding the purchase of luxurious glass, linen, cutlery, and plate, because this part of your household equipment, or a good deal of it, may be provided by your friends. When the last of the wedding presents has been received, you can compare the list of gifts with the list of your requirements, and remedy the deficiencies on settling in your home (if not by a shopping excursion on your honeymoon), using some of the kitchen table-wear and linen for the first day or two, unless you choose to borrow what you need.

Buying furniture is one of the pleasantest occupations in the world; its only drawback, apart from any monetary ones that may exist, lying in the fact that you will not for years afterwards be able to pass the window of a furniture shop without pausing to make comparisons that may not always be comforting.

Everyone else will warn you to be on your guard against fakes if you are paying high prices for antiques, so we shall not. We remind you instead not to take it for granted that everything that is old must be beautiful and worth possessing. 'Period' furnishing—that is to say, furnishing which attempts exact reproduction of some past style—is out of fashion, just as arts-and-

crafts in the home are out of fashion; barbola work, and poker-work, home-made batik, and leather-work. Equally, the house which was called 'ultra-modern' a few years ago—the house where everything seemed to be made of metal, glass, or patent leather, and where primary colours and 'stark' forms predominated—is now vieux jeu.

The inclination of *super*-ultra-modern tastes—if we may permit ourselves the ridiculous expression—is judiciously to mix old pieces with new, in such a manner as to combine antique beauty with modern convenience, and modern luxury with antique comfort. The particular epochs of antiquity which are favoured are the Regency and the Victorian, while in certain groups, which are probably some years in advance of their time, there is reaction towards the styles, modified or glorified, of the Æsthetic Eighties, and even of the 'artistic' Edwardian decade.

It is not for us, as we have said before, to go into questions which are only to be decided by individual feeling, but we will at least permit ourselves the liberty of reminding you that a splendid and dominant piece of antique furniture—a bureau, a sideboard, a cabinet—will be set off better by frankly modern pieces, well selected, than by imitations in the same style.

If you have not much to spend on furnishing (and this is highly probable, by the time you have satisfied yourself as to carpets, curtains, light, heat, and decorations), you will find second-hand furniture a great economy, and it will be worth your while to attend

auction sales, where wonderfully useful lots are sometimes to be acquired at prices that communicate a lasting sense of triumph. Do not be too readily put off by the dilapidated appearance and unsuitable colour of an object which is otherwise of the right type for you; a little investigation may show that it can be French-polished or ebonized, and altogether rehabilitated, at a cost which will still leave your purchase a bargain.

People are sometimes deterred from going to auction sales by the necessity of having to buy the goods in lots, each of which may contain only one desirable item. This is an obstacle, however, which should not be allowed to prove insuperable, for the unwanted objects in a lot will seldom add very much to the price at which it is knocked down, and if no use whatever can be found for them, they can all be collected together and re-sold by the same auctioneer. Quite often lots bought for the sake of only one piece in them turn out to yield very pleasant surprises indeed. A bundle of linen, for example, which one of us bought on account of the embroidered cloth in which it was wrapped, disclosed, on being opened, not only a quantity of useful lace, but also a cross-stitch tea-cosy of great charm. Again, one of us (you will suspect, rightly, that we are incorrigible habituées of auction sales) bid successfully for a pile of cooking utensils, which appeared to be pots and pans not remarkable for any special merit. When closely examined they revealed themselves as plated copper kitchen ware of the first quality. The lot cost fifteen shillings in each case.

Even if your purchases are not such triumphamers successes as these, you will still get a good deal of excitement out of the rivalries and surprises of an auction room. We would advise you to remember, however, that the price of goods you buy at auctions will be augmented by the cost of their transport, and by storage fees if your house is not ready to receive them. Shops do not usually charge for local transport, and can often be prevailed upon to give free storage to the furniture you have bought until such time as you may require it.

But before you begin your search for either furniture or ornamental trifles, we advise you to apply to your elderly relations for permission to look through their lumber rooms; for many exquisite chairs, couches, footstools, and other pieces have been consigned to temporary oblivion through going out of fashion, or sustaining some slight damage at a time when it did not seem worth while to have them renovated. Furniture that our mothers would have thought hideous in their youth may turn out to be a treasure-trove to the bride of the Sentimental Thirties, this era of half-amused and half-romantic revivals.

Moving In

It will take at least a month and probably a great deal longer to render habitable an unfurnished house or flat of anything above the most diminutive size. Plumbers are not the only workmen who linger over their toils, and it is more than unlikely that any of

205

those you engage will carry out their orders in the time stipulated. You take a risk when you make any plans that depend absolutely on the punctuality of your painters, joiners, and carpet-layers, who often hold one another up in the most deplorable manner, so that you cannot trace the delays to their source. However good an organizer you may be, your capacities will avail you little if you are dealing with unreliable co-operators. We have experienced so much of this unreliability ourselves that, in considering what advice to give you under the present heading, we feel overcome by a kind of hopelessness.

The first thing to do is certainly to have your empty house cleaned and, if it seems necessary, disinfected. The drains should be treated, the chimneys swept, and war waged on mice and any other ill-advised intruders that may be discovered. After this, the decorators and electricians will come in and, as soon as they have gone, there should be another cleaning, and a general lighting of fires to dry and air the rooms.

Then the carpets and linoleums should be laid (excepting only the stair carpets, which should be kept back until the furniture has been carried to the upper rooms), and covered up at once with dust sheets or newspapers, so that they will not become soiled while workmen are still in the house. Furniture should be protected in the same manner—that is, if you are not able to have it all brought in and arranged within a couple of days, a matter which is not so easy as it sounds.

If you can have all your heavy furniture delivered at one time before your glass and ornaments arrive, so much the better, for it will be simpler, while you are occupied with preparations for your wedding or away on your honeymoon, to have someone on the premises to receive your new possessions and direct the workmen during two consecutive days, than during the several weeks of your shopping expeditions (always assuming that you have not ordered everything from a single firm). On the second day your fragile articles should be brought in and left in their packing cases until it is safe to arrange them in the appropriate places. Removal contractors have a wretched habit of demanding their cases back at the most inconvenient moments, and you will probably have to unpack just when it is least desirable to do so, unless your goods are delivered straight from the shops at which they have been bought. If you cannot personally direct the workmen where to place the furniture, it will simplify matters to have each important article labelled with the number of the room in which it is to go, and the doors of the rooms themselves correspondingly labelled. It will be a good thing too, if your electric fittings hang low and are fragile, not to have them put up until the big furniture is settled, using portable lamps or plain unshaded globes if light is needed in the meantime.

The curtains should not be left without protection while workmen are coming in and out, but they ought nevertheless to be hung when they are ready, because it is very difficult to get the creases out of heavy fabrics

which have been kept packed up for some time. The best way of disposing of them is, after hanging them, to tie up their ends in pillow slips and pin them out of the way.

Your walls and paintwork are almost certain to be slightly damaged by the carrying about of furniture, and it would be well to arrange with your decorator for a little retouching as soon as the delivery men have paid their last visit. And it is a good plan to provide soap and roller towels for the use of the various people working on your premises, so that they will be encouraged not to handle your possessions with dirty hands.

If you engage maids before your wedding, you will naturally want to have them installed a little in advance of your return from your honeymoon, to insure some near approach to comfort for yourself and your husband on entering your new home, no longer a set of cheerless, empty, echoing rooms. It will be exceedingly unwise, however, to give new and untried servants the run of your house without some trusty friend or relation in charge of them. You will find the help of your parents or some other experienced allies invaluable, not only in assuring the safety of your goods, but also in preparing for your homecoming, so that you shall not have a cold and dismal welcome without flowers and suitable refreshments to raise your spirits when you perceiveas you surely will—that a hundred more or less important matters have been going wrong.

If you are not to be away during those weeks when

your home is (hypothetically) becoming Order out of Chaos, you will no doubt make a good many journeys to it to see how the work there progresses, if not to assist in it yourself. To provide some comfort for these visits—you will need comfort, unoccupied houses being chilly, and hard work a thirsty business—take with you a picnic basket equipped with all that is necessary for the making of coffee or tea, as well as biscuits, cigarettes if you like them, and anything else that may be necessary to your happiness during the hours of waiting about that are inevitable when there are workmen to interview and puzzling decisions to be made.

THE WELL-EQUIPPED KITCHEN

The kitchen contains a greater number of small articles, under normal conditions, than any other room in the house, and it is not an easy matter for an inexperienced young woman to furnish it without help. Too many are inclined to leave the kitchen purchases to the end of their shopping, because there is nothing very interesting or exciting about them, and by the time they come to this task, they are tired and confused, and unwilling to give it the attention it deserves.

In a house where there is no servants' hall, the kitchen is sitting-room and workroom in one to the maids, and should be made as comfortable and cheerful as possible. There should be commodious drawers and cupboards, so that all the litter of working hours can be got out of sight in the evenings, and it is a good

thing to have a few plain lockers, which you can order at no great cost from the joiner, so that the maids may have a place in which to keep such personal possessions as they use downstairs. Otherwise you will find their notepaper, their much-fingered packs of cards, and their tattered magazines mixed up with culinary utensils in the kitchen drawers. (Hairbrushes and combs should never at any time be allowed in the room where cooking is done.) There should be an easy-chair for each member of the staff. Cushioned wicker chairs are cheap and light to carry, and can be painted to suit any colour scheme. Maids usually like bright colours, and these can be provided without more expense and effort than dark ones.

They may reasonably expect a small mirror, a few ornaments, and two or three washable coloured cloths to cover the table at which they write or play games in the evening. A very considerate mistress will go further, and provide a gramophone with some records, or an extension from the wireless set, and perhaps a small compendium of games.

It is good policy as well as evidence of good nature to make the servants' quarters attractive; they will work better in surroundings that are not drab and depressing, and will generally be found very willing to keep a pleasant kitchen clean by washing the curtains themselves, re-covering shabby cushions, and so forth. Foolish women often protest, as an excuse for neglecting the comfort of their servants, that such people are ingrates or slovens by nature and that any effort towards

their happiness is wasted. This is pure nonsense, as we can testify both from experience and observation. We are as strongly opposed as anyone can be to the practice of allowing servants extravagant privileges, but the woman who tries to run her house on Victorian lines, giving her maids inferior food, cold garrets to sleep in, and one evening of freedom a week, is encouraging deceitfulness and inefficiency.

Assuming that all your shelves and cupboards are built in—and most houses, old or new, are fairly well provided in this respect—the list of furniture and equipment which we give below will prove adequate for any small household where no elaborate entertainments are to be given:

FOR THE SCULLERY

A roller towel fixture

A hinged table

A draining board

A rubber safety mat for the sink

A wooden or papier mâché wash bowl (enamel wash bowls make for breakages)

A sink strainer

A draining rack for plates and dishes

A set of rails for drying cloths, etc

A soap rack

A scrubbing-brush rack

A rubber mat for the maids to stand on while washing dishes

One or two pails

A covered rubbish bin

A door-mat

FOR THE KITCHEN

A baize door to keep noise and cooking odours from the front of the house

A table (with drawers to accommodate small cooking utensils)

Two or three plain deal chairs

Wicker armchairs

A dresser with racks for plates, cups, etc

A fender with serviceable fire-irons and a coal-box

A rack on a pulley for airing linen

A tea waggon

Trays of several sizes

A tray rack

A scale with weights

Files for invoices

A slate or tablet for orders

A catering chart

A rubbish box

A reliable clock. (N.B.—Do not give the worst clock in the house to the kitchen and then expect your meals to be served punctually.)

A knife sharpener

A knife box and other boxes for kitchen cutlery

A box for string

Market baskets

Vessels for the food and drink of pets

Containers for tea, coffee, sugar, currants, raisins, rice, etc

A flour bin

A, spice box

A salt box

American cloth to cover shelves

EQUIPMENT FOR COOKING

Pans, Tins, Kettles, etc

Aluminium saucepans of several sizes

A stew-pan

A fish kettle

A set of steamers

Two frying-pans

A wire fish basket

A soufflé pan

A stock-pot

A preserving pan (if it is likely to be needed)

A double saucepan for porridge, etc

Two kettles

A set of baking tins

A set of cake tins

Patty-pans in a tin frame

Two dripping tins

Six enamelled pie dishes

Egg-preserving pails as required

Tins for baking bread, etc

A gridiron

A grill

Two colanders

Culinary Instruments

A mechanical whisk

A flour sifter

A pastry wheel

Fancy vegetable cutters

Fancy pastry cutters

Graters for nutmeg, cheese, bread, etc

Mallets for meat and potatoes

Butter patters

A mincing machine

Kitchen scissors

A patent lemon squeezer

A coffee mill

Strainers for coffee, etc

A conical strainer for gravy

A funnel

A hair-sieve

A toaster

Sugar, pepper, and salt sifters

An apple corer

A set of icing 'roses'

An 1ce-pick

A potato peeler

A parsley cutter

An egg-slicer

Six skewers

Perforated spoons and ladles

Wooden spoons and cooking spoons of various sizes

Plain ladles

A tin-opener

A corkscrew

Meat knives and choppers, and a small saw

A grape-fruit knife

A vegetable scraper

Two or three scoops for sugar, flour, etc.

A rolling pin

Meat tongs

Miscellaneous Cooking Requisites

A bread board

A pastry board

A chopping board
An egg-timer
Enamel measures
An oven thermometer
A jelly bag
Fish cloths
Pudding cloths

Dishes and Jugs

Six pudding basins
Three plain meat dishes
Two enamel bowls for soaking and cleaning vegetables
A large milk bowl
Two mixing bowls
Several casseroles of earthenware or fire-proof glass
A dozen 'cocotte' dishes
A set of jelly moulds
Six jugs of various sizes

FOR THE LARDER

Hooks for hanging meat and game
Collapsible meat covers
A wire tray for cooling cakes
A cake cupboard
A biscuit box
A bread bin
Vegetable bins
A butter-cooler
A meat safe

If no refrigerator is kept

CLEANING REQUISITES

(N.B.—Brooms, dusters, etc, should never be kept in the kitchen. A housemaid's cupboard, in which these things can be accommodated, is a necessity.)

A mop

A hard broom

A soft broom

A carpet sweeper. (This is not easily dispensed with even where there is a vacuum cleaner.)

A flue brush

A long ceiling brush

A hearth brush

A dustpan and small brush

Scrubbing brushes for floor and shelves

A housemaid's bucket

Six floor cloths

A dozen polishing cloths

Two pieces of chamois leather for windows, etc

A dozen dusters

Cleaning Requisites for the Scullery and Kitchen

Three or four wire pan scrubbers

Six tea towels

Six glass towels

Six dish cloths

A sink brush

Small mops for vases and jugs

WASH KITCHEN EQUIPMENT

Few housewives now undertake or expect their servants to undertake the heavy labour of washing all the household linen at home. Those who intend to do

so would be well advised to instal one of those electrical washing machines which are so ingeniously constructed as to save their initial cost over and over again in time and trouble. But even where what is called 'the big wash' is sent to a laundry, there are numbers of small articles—lingerie, tea towels, lace mats, and so forth—that are best washed at home, and every house or flat, though it may not have a separate wash kitchen, must be equipped with a few simple requirements for laundering.

Our list of them will admit of both additions and subtractions, and the articles named in it will doubtless find places in the linen-room and scullery, if there is no wash-house.

A wash-tub
A rubbing board
A small mangle
A skirt board
A sleeve board
An electric iron or two flat-irons
An iron stand
A clothes horse

LINEN

And last comes linen—another matter which puzzles the young wife who has not learned from experience what qualities give the best service and what quantities will be ample without superfluity. The list we give is not intended for the sort of home in which towels are changed every time a pair of hands is dried on them, and bed-linen almost daily. The house we have in

mind is inhabited by four or five persons of whom at least two are servants, and is comfortable but not splendid in its appointments. We calculate for these four or five because we imagine a household in which there might be a child and a nurse, or perhaps a succession of guests.

Whether the goods you buy are of linen or cotton, they must be of a superior quality if they are to bear repeated washings.

Six pairs of linen sheets for the principal beds Four pairs of cotton sheets for the maids' beds

A dozen linen pıllow slips (some of which will probably be embroidered)

A dozen cotton pillow slips for the maids

Two or three bolster covers for each bed on which a bolster is used

Washable counterpanes for the maids' beds

Counterpanes (and eiderdowns if required) for the principal beds

Three or four warm blankets and one under-blanket for each bed

Eight bath towels for the family and guests

Six bath towels for the staff

Six smaller rough towels

A dozen face towels

Six roller towels

Six lavatory towels

Four bath mats

Three kitchen tablecloths

Six kitchen table napkins

Six dining-room tablecloths or sets of dinner mats (or some of each)

A dozen table napkins (or more if there is to be much entertaining)

Three carving cloths if a side-table is to be used in serving

Thick mats or flannel undercloths to protect the surface of the table

Three afternoon tea cloths
Six tray cloths
Six tea napkins
Lace mats for various uses
A dozen dust sheets

All linen and blankets not in use should be kept in a large, well-aired cupboard, and this is often a permanent fixture in houses that have been designed with a view to genuine comfort and not to the meretricious attractions of compact neatness. Such a cupboard is sometimes built on a landing and sometimes in a small room -an arrangement which is much more convenient in houses where every upstairs apartment is not needed for sleeping accommodation. A linen-room properly lighted can serve admirably as a sewing-room, furnished only with a machine, a cutting-out table, two or three chairs, and another cupboard or chest in which may be kept fabrics and all the innumerable trifles essential to mending and making. Here, too, will be the iron and ironing board, the housemaid's work-box, the dressstand, and, if place can be found for it, a shelf-ful of empty cardboard boxes, brown paper, and tissue paper -necessities which should be kept where they can be found, clean and well-sorted, at a moment's notice.

In some homes the labour of gathering together string, paper, and a box, in order to make up a parcel, calls for an almost superhuman persistence.

But let this be enough, for we fear that if we penetrate a step further into discussion of the heavy labour you undertake when you determine to set up house in any but the most ephemeral and makeshift manner, we may rather divert you from your purpose than fortify and confirm you in it. Indeed, looking back over what we have written, we observe that we have so often stressed the question of expense and the necessity of taking trouble, that you may think we represent the whole affair rather as an ordeal than as a delightful experience. The truth is that it partakes a little of the nature of both. If you expect to find yourselves established in the sort of home that will give you enduring gratification without many serious trials, pecuniary and otherwise, you are very probably-we do not dare to say certainly-mistaken. You will be uncommonly lucky if you have not officiously eager relations on both sides endeavouring to choose your furniture for you, and imploring you to desist from carrying out the very schemes which are dearest to your heart.

But when all the worst has been said, if you could command the services of an enchanter to build the most exquisite of mansions, and equip it from basement to attics in a single night, we think you would still prefer to struggle with the difficulties and grasp

the heard-earned but deeply satisfying pleasures with your own hands. When the novelty of being established in a geni-built palace was exhausted, Aladdin's wife must have found her surroundings particularly boring, and we cannot be surprised that she amused herself by bartering for a little oil-lamp with a pedlar in the street.

A HOUSEHOLD MEDICINE CHEST

You good gods,

Let what is here contain'd relish of love Of my lord's health.

Shakespeare: Cymbeline, Act III

Medicines

Sal volatile
Brandy
Essence of peppermint
Essence of ginger
Aspirin (or other painrelieving tablets)
Mild sedative and soporific medicines
Cathartic medicines, including Epsom salts
and castor oil
Quinine
Bicarbonate of soda
Antiseptic lozenges

Prescribed medicines

Applications

Iodine
Embrocation
Boracic powder
Boracic ointment
Zinc ointment
Vaseline
Glycerine
Camphorated oil
Antiseptic gargle
Inhalant for colds
Linseed meal for poultices
Mustard plasters
Collodion or court plaster
Dusting powder
Tannic acid in a tube

Miscellaneous

Bandages of several widths
White lint
Boracic lint
White gauze
Oil-silk
Adhesive tape
Cotton wool
Butter muslin
Antiseptic soap
Two pairs of scissors (one with rounded ends)

Tweezers
Camel-hair brush
Eye dropper and eye cup
Clinical thermometer
Enema
Ear syringe
Throat spray
Safety-pins
Tape
Medicine glass
A brochure on first aid

A POET'S SIMPLE STATEMENT (probably inspired by wedding preparations)

Money, money, now hay good day!

Money, where hast thou be?

Money, money, thou go'st away,

And wilt not bide with me.

Anon (circa 1500)

THE OLD ORDER CHANGETH NOT

. . . Indeed here's work enough for the ordering of things that you must trouble your head with. . . . Who can see an end of all your business! There's one piece of stuff is too light, and another too dark; the third looks dull and hath no gloss. And see, here's three or four daies gon, and little or nothing bought yet.

And the worst of all is, that whil'st you are thus busye in contriving, ordering and looking upon things, you are every moment hindered, and taken off from it, with a continual knocking at the dore to sollicite, one to deliver all sorts of Comfits, another to deliver the ornaments for the Bride's Garland, Flowers, &c, a third to be Cook, and Pastryman, and so many more, which come one after another thundering so at the door, that it is one bodies work to let them in, and carry their message to the Bride. . . .

But on the t'other side again, you shall have the pleasure to hear your young Wife every moment sweetly discoursing that she must go with her Sister and her Aunt to buy houshold-stuf, Down-beds, dainty

Plush and quilted Coverlets, with costly Hangings must be bought: And then she will read to you, her new made Husband, such a stately Register, that both your joy of heart, and jingling purse shall have a fellouw-feeling of it.

For your Sweetest speaks of large Venetian Looking-glasses, Chiny-ware, Plush Chairs, Turkish Tapestry, Golden Leather, rich Pictures, a Service of Plate, a Sakerdan Press, an Ebbony Tabel . . . fine and course linnen, Flanders laces, and a thousand other things must be bought, too long here to be related: For other things also that concern the furnishing of the house, they increase every day fresh in the brains of the loving and prudent Wives.

The Ten Pleasures of Marriage, attributed to Mrs Aphra Behn

THE FISH-TANK AS MEANS OF DISPELLING MORBID EXCITEMENT

We have nearly exhausted the means of morbid excitement, and are growing simpler, because purer in our tastes. Our rooms sparkle with the products of art, and our gardens with the curiosities of nature. Our conversation shapes itself to ennobling themes, and our pleasures take a tone from our improving moral sentiments. . . . The mark of our progress is seen in our love for . . . plant-cases, bird and bee-houses, fish-tanks, and garden ornaments. They are the beads in our Rosary of homage to the Spirit of Beauty.

Shirley Hibberd:

Rustic Adornments for Homes of Taste (1856)

A DRAWING-ROOM IN THE EIGHTIES

A large bear-skin rug lay before the fire as a hearthrug, and on either side of the grate squatted a large orientally conceived china dragon with an open mouth. Here and there, under furniture or in corners, were gaping frogs in bronze or china. A low plush-covered table was densely arrayed with small china dogs of every degree. On another table was spread a number of silver ornaments. . . . There were three lamps with ornamental shades—a fluted china shade, a paper shade in semblance of a full-blown rose, and a yellow satin shade with a drooping fringe. From the low studded ceiling depended a vast Japanese paper lantern. Sundry and diverse vases and shepherdesses occupied the mantel-piece. . . . There were numerous pictures, large and small, on the walls, under many of which coloured china plates had been hung. There were photographs in frames everywhere . . . and . . . a circle of low chairs and divans besprinkled with æsthetic yellow, green, and pink soft silk cushions.

Robert Grant: The Art of Living

The Matrimonial Beginnings of Mr Traddles

"I dare say ours is likely to be a rather long engagement, but our motto is 'Wait and hope!' We always say that. 'Wait and hope,' we always say. . . ."

Traddles rose from his chair, and, with a triumphant smile, put his hand upon the white cloth I had observed.

"However," he said, "it's not that we haven't

made a beginning towards housekeeping. No, no; we have begun. Here," drawing the cloth off with great pride and care, "are two pieces of furniture to commence with. The flower-pot and stand, she bought herself. You put that in a parlour-window," said Traddles, falling a little back from it to survey it with the greater admiration, "with a plant in it, and—and there you are! This little round table with the marble top (it's two feet ten in circumference), I bought. You want to lay a book down, you know, or somebody comes to see you or your wife, and wants a place to stand a cup of tea upon, and—and there you are again!" said Traddles. "It's an admirable piece of workmanship—firm as a rock!"

I praised them both, highly, and Traddles replaced the covering as carefully as he had removed it.

"It's not a great deal towards furnishing," said Traddles, "but it's something. The table-cloths, and pillow-cases, and articles of that kind, are what discourage me most, Copperfield. So does the ironmongery—candle-boxes and gridirons, and that sort of necessaries—because those things tell, and mount up. However, 'Wait and hope!' And I assure you, she's the dearest girl!"

Charles Dickens: David Copperfield

VII

SERVANTS AND TRADESMEN

Alas, what a thick shell this marriage nut hath, before one can come to the kernel of it.

The Ten Pleasures of Marriage, attributed to Mrs. Aphra Behn







SERVANTS AND TRADESMEN

SERVANTS of all kinds can be obtained (at least, in theory) either through Registry Offices or through newspaper advertisement.* Our experience is that advertisement is more satisfactory unless one must make one's choice in haste. Agencies usually charge fees rather disproportionate to the services they render, and we have had from some of the best-known among them applicants quite as unsuitable for the positions offered as the worst of those who have approached us in response to a public announcement. On other occasions, the payment of registration fees has been followed by a tomb-like silence as to any application at all. Where the need is urgent, however, a domestic agency may be able to furnish you with a servant at a day's notice, which is rather more than you can expect from a newspaper.

References

We have learned by experience that, in general, very little importance need be attached to references, and even less to the style of letter written by the applicant herself. Sometimes a mistress will give a maid a better reference than she deserves because she wishes to part from her in peace and can soften the pangs of dismissal by saying: 'Of course, I'll give you a good character.' Sometimes the mistress is sorry for an incompetent servant because she knows her to be in

^{*} Since these words went to press, we have discovered the usefulness of local Labour Exchanges—particularly in supplying learners and rough workers.

pathetic circumstances, and cannot bring herself to say anything that might make it difficult for a poor woman to find other employment (we have been influenced by this motive ourselves, we confess, many and many a time). On the other hand, excellent servants have been sent away with references far below their deserts because they have had the misfortune to offend an unjust employer by giving notice. Where the 'character' has not been written by one whose integrity we have already tested, we have found it wise to ignore references altogether, except inasmuch as they may indicate what type of experience the maid in question has had and the wages to which she has been accustomed. A servant whose training has been out of keeping with your requirements is almost certain to do badly, and correspondence by letter—or better still, by telephone-with a former mistress will doubtless give you some idea of the style of living the maid has been used to. The matter is more important than you might imagine, for the servant classes are not adaptable either to a lower or a higher scale than that to which they have been fitted by training.

Letters of application, apart from the considerations just mentioned, will seldom offer much enlightenment. Some of the best maids we have had were all but illiterate, while the most dishonest we ever knew wrote a letter such as might prejudice anybody in her favour. A personal interview is the only satisfactory preliminary to engaging a servant of either sex, unless the candidate is recommended by a friend who thoroughly understands your needs.

Interviews

Beware, when interviewing prospective employees, of the garrulous applicant. The maid whose tongue is freely loosened at her first encounter with you will almost certainly turn out to be one of those household plagues whose thirst for conversation drives everyone about them to distraction. Beware also of plausibility, which we would define in this instance as a striking glibness in explaining away obstacles and a flattering readiness to enter into all your suggestions, however little likely to arouse enthusiasm. The maid who 'doesn't care when she gets out,' who 'doesn't mind what she has to do,' should arouse very particular caution.

A pleasant demeanour and a respectful manner mean a good deal, but their absence should not infallably be taken as a sign of the candidate's unsuitability. Many girls are as nervous in approaching a potential mistress as you would be in going through a theatrical audition or doing a difficult viva voce examination, and these -dull and slow-witted as they first seem-often turn out to be efficient and intelligent workers. Again, although untidiness and uncleanliness in dress are not of good augury, you must bear in mind that the outdoor clothes—the visiting clothes—of domestic servants are often shabby because there is no alternative; that the down-at-heel shoes, the shapeless hat, are the last things they would wear if choice were open to them. To form a prejudice on the strength of shabby or illassorted clothes would be most unjust.

We have written a series of the questions you will find useful with almost all applicants. Without making the interview into a game of cat-and-mouse, you must observe very carefully how you are answered. One girl will say too much, will reply before the question is fully uttered, will contradict herself, or answer in terms too glowing: another will be taciturn and make grudging responses, saying little more than 'Oh no!' and 'Oh yes!' The best candidate will answer slowly and thoughtfully in something approaching refined language, and—you may be quite certain—will want to ask you a few questions in her turn, as to outings, duties, uniform, and so forth. Do not take it amiss if you sense an element of doubt and suspicion in her attitude; she belongs to a race which has had to support much ill-usage, and it is not always without reason that she regards the employer as her natural enemy.

Here then is the catechism:

What previous experience have you had?

What wages did you get in your last situation?

What wages are you asking now?

Do you mind if I inquire what made you leave your

last place?

Do you fully understand the duties of house-parlourmaid? (or cook, or housemaid, or whatever other type of servant is required).

Are you willing to learn new duties, and carry out orders even if they are not quite what you have been

used to?

Do you usually get on well with the other people working in the house?

Is your health good, and are you an early riser? (We used to wonder why it was always considered so essential for a maid to be willing to get up betimes, but the misery of dealing with a few girls of the type habitually inclined to oversleeping has convinced us that the time-honoured inquiry is by no means superfluous.)

Are you punctual, and have you a good memory for orders? (This is a most important question where the cook is concerned.)

Are you capable of taking and giving telephone messages? (An almost essential qualification for a

parlourmaid.)

Are you quite willing to settle down if you like the place? If there is any obstacle to your settling down—if you are going to be married soon or anything of that kind—would you mind telling me now?

Should the replies be encouraging, you will then go on to discuss such subjects as special tasks, outings, and privileges. On the other hand, if at the end of the interview you are not certain that you have found the sort of candidate you wanted, you will doubtless tell her that you have one or two others to see, and that you will 'let her know' (and you must let her know too, for it would be very unkind to keep her in suspense when you have made up your mind to take someone else).

It is usual for the mistress to pay the travelling expenses of applicants who may have come, at her request, from a distance; even the sixpence or shilling

expended on a short journey may have involved a little sacrifice on the part of its owner, so that a considerate lady will make a point of returning it, especially if the interview does not result in an engagement. Should the expenses of a maid's removal with her luggage to a new 'place' be more than two or three shillings, these should also be met by the employer.

Uniform

It is customary for servants to provide their own working-dresses and aprons, except where they are obliged to wear a livery or special uniform, in which case the cost must be borne by the employer, who is entitled to keep the outfit provided on the departure of the wearer.

Maintenance

A servant living-in is supposed to be fully maintained at her employer's charge, and maintenance, in households of the better class, will comprise lodging, a reasonable amount of laundering, and the same 'table'—with the exception only of wines, spirits, etc, and special delicacies—as the mistress herself enjoys. Although she may rightly complain if her staff consumes immense quantities of biscuits, shop-bought cakes, and meat-pastes (we have chosen three items in which there is often a tendency to excess), she cannot expect them to be content with margarine instead of butter, bacon inferior to that served in the dining-room, and black treacle as a substitute for jam, wholesome though it may be.

Outings

The ordinary allowance of outings is one half-day (from two o'clock onwards) a week, and two or three evenings. The evening outing begins when the dinner dishes have been washed—unless you dine very late, in which case the maid may reasonably hope to leave before the meal-and it should be so arranged that, in a house with more than one servant, there is always someone at hand to answer a bell. Some mistresses allow their maids to go out for an hour or two in the early part of each afternoon, but this privilege may be abused and should not be granted save in a household of tried and trusted servants. No mistress has the moral right to ask what her employees do with their leisure time, unless she has strong reason to suspect that they allow their pleasures to interfere with their duties. But she cannot be considered a tyrant for imposing a condition as to bedtime, for servants who keep late hours will seldom fulfil their daily routine in a satisfactory manner. The time-limit for outings might be 10.30 in the Provinces or 11 o'clock in London. Special permission should be sought by maids who wish to attend dances that may keep them out later than this, and such permission should not be withheld without good cause.

New Servants

In a well-established household a new maid is placed in the hands of housekeeper or cook; or—where there is no senior employee to make her acquainted with the running of the house-will receive instructions from the mistress herself. But when the whole ménage is in the first stages of organization, the matter of new servants will be somewhat more complicated. Where all are equally ignorant of your precise requirements, none will have it in her power to be of any assistance to the other, and you will have to direct each one individually until your house is in order, and your preferences understood. As the upheaval of moving-in begins to subside, you will have a fairly clear idea of what the 'official' routine is to be, and should then write a list for each maid of the duties that must fall to her share. Many mistresses refuse to bother with lists, but we have found that, where we provided them, new maids settled down to their work far more quickly and comfortably than where we left the whole question to their intelligence, or to the erratic and sometimes unreliable information volunteered by the other members of the staff.

The usual disposal of work may be gleaned from a close study of the paragraphs that follow: *

The Cook-Housekeeper (paid from £54 to about £90 per annum) has complete charge of the kitchen and may also consider herself, with or without your approval,

^{*} When this book first came out, one of its reviewers warned prospective readers that it was intended only for the very rich, since the newly-formed household it described was to contain a large number of male and female servants. It may not be totally a waste of words if we point out that to explain the functions of several different types of servant is by no means to assume that they would all be employed together.

to be in charge of the staff. Her duties relate solely to the cuisine and the household catering and management; no other burdens fall upon her shoulders. The Cook, as distinct from the Cook-Housekeeper, leaves the matter of catering to the mistress or does it under supervision, and her only province lies within the kitchen. (Wages between £48 and £84.)

The Kitchenmaid (paid from £18 to £30 per annum) 'does' the kitchen quarters and the staff bedrooms—that is, she keeps them clean and tidy. To her lot falls the dish-washing, pan-scouring, the lighting of the kitchen fire, and the preparation of vegetables for cooking. She may also be called upon to help with the making of sauces, the 'dishing up' of foods, and the cooking itself when the presiding genius takes her day out, as well as the scrubbing of porch and steps and some of the bathroom cleaning. (Where there is no kitchenmaid, all this work will be divided between the cook—now called a cook-general—and the house-maid.)

The Housemaid (paid from £30 to £50 per annum) 'does' the passages and principal rooms, except what are known as the reception rooms. If no lady's-maid is kept, she should be able to unpack for guests and to wash and iron delicate lingerie. She usually helps to dry dishes and clean silver and brass, and is supposed to keep the linen in repair (including the master's shirts, socks, and pyjamas). She writes the washing lists and sorts out the laundry. On the parlourmaid's days out, she serves the meals, and she also makes

herself useful in the dining-room when there is company. She answers upstairs bells at ordinary times, and all bells when the parlourmaid is not on duty.

The Parlourmaid (paid from £40 to £72 per annum) 'does' the dining-room, the drawing-room, the cloakroom, and the study or library. She lights the fires downstairs (except in the kitchen), and sets the table and waits upon it. She prepares and brings in morning and afternoon tea, airs the rooms, draws the curtains night and morning, answers the telephone and downstairs bells, polishes the plate, and arranges the flowers. She may also help the housemaid with the beds, and with the light housework in general. (N.B.—The House-Parlourmaid combines the duties of both the servants last mentioned, with the assistance of a Cookgeneral or Between-Maid. The Between-Maid combines the duties of housemaid and kitchenmaid. The wages in each case will be between £30 and £50 per annum.)

The Lady's-Maid mends, sews, presses clothes, packs and unpacks for her mistress and her mistress's guests, washes delicate lingerie, keeps the principal bedroom tidy and the dressing-room in order, and does all manner of small personal services. Her wages are normally between £50 and £80 a year.

The Chauffeur is usually—except in large households where other menservants are kept—a sort of superior odd job man. Apart from his duties with the car, he may (by previous understanding) be called upon to carry coals, stoke basement or cellar fires, clean boots, look after luggage, and do what repairs may be reason-

ably thought within his power. Where driving and mechanical jobs do not occupy a great deal of his time, he often takes the place of a gardener. If he does not live in, his tea and midday meal will be provided or paid for over and above his wages, which may range from £75 to about £200 a year, and more in the case of a very valued servant.

Other male servants, the Butler, the Footman, the Valet, the Gardener, the Groom, are outside the province of this book, either because their presence would indicate housekeeping on a wealthier and grander scale than we can treat of here, or else because they would, in normal circumstances, be under the surveillance of the master of the house, and the mistress would not concern herself with their management, except indirectly.

All employees are justified in expecting a fortnight's holiday annually on full wages. Very poorly paid servants—as, for instance, a young kitchenmaid getting £2 a month—cannot possibly save enough in a year to pay for board and lodgings on a holiday, and a kindly mistress will inquire tactfully as to their prospects, and, if they have no homes to go to, will try to make some little provision for their enjoyment; if she cannot give a holiday bonus, at least she might offer an advance of wages. Such considerate attentions are—let us admit it!—no more than we should look for if we had to be at somebody's beck and call all the year round for a sum which would scarcely suffice for our make-ups, cigarettes, and silk stockings.

A month's notice is required 'on either side' when a servant receives a monthly wage, and a week's notice when the wage has been, by mutual arrangement, paid weekly. Wages must, of course, be given in lieu of notice when a servant is dismissed suddenly and without having committed some extremely wrongful act.

TRADESMEN

Most housewives nowadays run monthly or weekly accounts with various tradesmen who take orders by telephone or wait on their customers several times a week. This is a convenient system, but some few women still prefer to do their own marketing. If you have a good deal of time on your hands, personal shopping—even when the purchases are only such things as vegetables and soap-may be interesting, but the saving is little, unless you buy in large quantities. On the whole the more usual course is the best, especially as many firms give a discount of $2\frac{1}{2}$ per cent for prompt settlement, and you can hardly save more by going to the market-quite apart from the expenditure of time and trouble. A discount of a few shillings a month on several bills will mount up to a substantial sum in the course of a year, but you must earn it by attending to your accounts punctually—a golden rule at all times.

It may take you many weeks of experience to find out which shops give you the most efficient and honourable service. Do not hesitate to remove your custom, or to divide it between several shops of which some can be relied upon for excellence in one line and some in

another, if you can gain any advantage by it. You should never give all your orders lazily to one big store unless it is beyond doubt that the firm concerned excels in *every* branch of provisioning.

As your difficulty will lie rather in evading importunate tradesmen than in the direction of scarcity, we will end this brief commentary by a simple mention of those whose goods you will normally require, and whose names you will doubtless write in your telephone indicator for easy reference. They are: A launderer, a dairyman, a baker, a grocer, a greengrocer, a fishmonger and poulterer, a butcher (if you are not vegetarians), and a wine merchant (if you are not teetotallers).

Last, you must be able to get in touch at a moment's notice with a chemist, and, though your doctor and your dentist are not tradespeople, we would advise you to see that their names and telephone numbers are equally accessible, and that the doctor's name, above all, is known to everyone in the house. For, without being, in any sense, pessimists, we think you will be uncommonly lucky if your domestic career glides by without a single emergency.

MR PEPYS PROPOUNDS A NEAT EXAMPLE OF CAUSE AND EFFECT

Cause

MR PEPYS IS VEXED

This morning, observing some things to be laid up not as they should be by my girl, I took a broom and basted her till she cried extremely, which made me vexed; but, before I went out, I left her appeared.

MR PEPYS IS AMUSED

About the middle of the night I was very ill—I think with eating and drinking too much—and so I was forced to call the mayde, who pleased my wife and I in her running up and down so innocently in her smock.

MR PEPYS HURTS HIS ARM

The boy failing to call us up as I commanded, I was angry, and resolved to whip him for that, and many other faults, to-day. . . . I called the boy up to one of the upper rooms of the Comptroller's house towards the garden, and there I reckoned all his faults, and whipped him soundly, but the rods was so small that I fear they did not much hurt to him, but only to my arm, which I am already, within a quarter of an houre, not able to stir almost.

MR PEPYS LEAVES VALOUR TO HIS MAIDSERVANTS

About eleven o'clock, knowing what money I have in the house, and hearing a noise, I begun to sweat worse and worse till I melted almost to water. I rung, and could not in half an hour make either of the wenches hear me; and this made me fear the more, lest they might be gag'd; and then I begun to think that there was some design in a stone being flung at the window over our stairs this evening, by which the thiefes meant to try what looking there would be after them, and know our company. These thoughts and fears I had, and do hence apprehend the fears of all rich men that are covetous, and have much money by them. At last, Jane rose, and then I understand it was only the dog wants a lodging, and so made a noyse.

MR PEPYS DISTURBS HIS NEIGHBOURS

Hearing by accident of my maid's letting in a roguing Scotch woman that haunts the office, to help them to wash and scour in our house, and that very lately, I fell mightily out, and made my wife, to the disturbance of the house and neighbours, to beat our little girle, and then we shut her down into the cellar, and there she lay all night.

Effect

I am troubled to see that my servants and others should be the greatest trouble I have in the world.

The Diary of Samuel Pepys (1660-1665)

A WRONG NOT YET RIGHTED

In speaking of the obligation we are under to our domestics for their faithful services, it is no uncommon thing to be answered by this unmeaning remark: 'They are well paid for what they do,' as if the bare fact of receiving food and clothing for their daily labour, placed them on the same footing with regard to comfort, as those who receive their food and clothing for doing nothing.

There is also another point of view in which this class of our fellow creatures is very unfairly judged. Servants are required to have no faults. It is by no means uncommon to find the mistress of a family, who has enjoyed all the advantages of moral and even religious education, allowing herself to exhibit the most unqualified excess of indignation at the petty faults of a servant, who has never enjoyed either.

Mrs Ellis: Women of England (1839)

A SERVANT'S VIEW OF EMPLOYERS

A strange caste; they were unhappy if they could not have a bath every day! And they would not eat simply; their meals were made as complicated as a church service, with all sorts of cloths, glasses, cutlery and silver which had to be arranged in a very particular way. They could not eat their fill of one dish. Oh no! They would peck at a dish and then have it changed for another one, and so on. And if you offered them solid food you must stand on one side of them, and if liquid you must stand on the other side of them. And you

had to hold the dish with one hand and keep it balanced against their pressures with the spoon or fork, while they helped themselves. And upstairs you must touch nothing with your fingers. Downstairs you touched everything with your fingers, and they knew you did; but upstairs you must pretend that the fingers had never touched the food. It was nearly funny enough to give you the giggles; but of course it was all quite proper and right and nice, though a bit incomprehensible. However, there it was!

And though they didn't mind much about their own costume, they fussed terribly about yours. The cap, for instance. Never let them see you without a cap. The sight of your bare head seemed to shock them, and they drummed the cap into you so that after a time you blushed if they caught you capless and somehow felt as if you had entirely forgotten to dress yourself.

Arnold Bennett: Elsie and the Child
(by courtesy of Messrs Cassell & Co Ltd)

A SOLUTION FOR AN AGE-OLD PROBLEM

Necessarily we shall continue to have cooks, waiting-maids, and laundresses; at least our food must be prepared, our drawing-rooms dusted, and our linen ironed by some one. But . . . we must change the conditions of domestic service—change them so that condescension and servility vanish, and the contract of service becomes like the other contracts of employment between man and man, and man and woman.

Robert Grant: The Art of Living

VIII

HOSPITALITY AND AMUSEMENT

Query: Is it inconsistent in a Christian professor occasionally to attend a concert?

Answer: As a general rule, we should recommend every Christian professor severely to scrutinize his motives, and weigh the probable influence of his conduct, before countenancing a practice, at the best, but questionable.

From The Correspondence Column of Youth's Magazine, 1848





HOSPITALITY AND AMUSEMENT

THERE ARE certain demands of etiquette which are fulfilled almost mechanically by all well-bred people even those who profess unconventionality and are, among their intimates, true to that profession. Our lives would be very uncomfortable, very un-private, if all formality were cast to the winds: a statement whose truth you may easily perceive by going to visit a really informal home—one of those halls of liberty where your hostess enters your bedroom without knocking, and examines the envelopes of your letters before handing them to you, remarking brightly as she does so that she recognizes old so-and-so's handwriting and does hope you will tell her 'what he has to say for himself.' The present age admits of more licence than there has ever been before, but even to-day it is imperative to follow some of the dictates of custom unless you are prepared to face the tacit hostility of your neighbours and acquaintances.

The Formal Call

These several remarks are meant to lead you gently to a melancholy subject—namely, the calls you may expect to receive from strangers during your first months of settling down among your own household gods. The practice of 'calling' is dying out, and we for one—or rather, for two—wish that it were dead. But where it still lingers, as in country districts and small towns, the rules of etiquette that attend upon it

cannot be flouted with impunity. Those unknown, unheard-of ladies who arrive on the most inconvenient afternoons, unheralded by any useful information about their interests, their tastes, or even their social positions, may be a mere embarrassment to the twentieth-century bride, but they must be pleasantly received and their visits courteously repaid if she values a life of peace and amity. She may know in her heart that they are wasting their time and hers, that congenial friendships seldom result from formal approaches, actuated as often as not by mere curiosity, that no real intimacy can ever spring from a trickling runnel of inane small talk; but still she must do the honours of her house or run the risk of exciting animosity which may one day bear disagreeable consequences for herself and her children yet unborn.

A century—less than a century—ago, the bride settling in a lonely district found calls essential to her happiness and well-being. Her neighbours were vitally important to her, for she depended on them—their fêtes, their dinner-parties—for nearly all her pleasures. Entertainment was limited, social ostracism a punishment to be avoided at all costs. To be excluded from such balls and parties as might be given in the neighbourhood was to feel oneself a pariah, since there were no alternatives to these infrequent diversions, except those to be found in deserting one's own class and consequently sinking to perdition. Therefore the new-comer made ready with good grace to win the approval of every dignified matron, every decorous young lady, who might cross her threshold. To-day, easy travel by car and train has

rendered us independent of our neighbour's patronage, once so eagerly sought; yet tradition compels us to follow certain time-honoured customs, though their purpose has been obsolete for a generation.

The bride's first appearance at her parish church was once the signal of her readiness to 'receive.' But as some brides might nowadays refrain for several years from making that signal, and as in any case it is one not wholly complimentary to the Deity, callers who have not been given a specific invitation must fix their time by guesswork, in which they will no doubt have local gossip to assist their judgment. Or a bride who really wishes to make an impressive entrance into that station of life to which it has pleased God to call her, may have a reception given in her honour by her mother-inlaw or any other relation or connection who moves in an eligible circle; and she will then be able to tell the prospective visitors how soon she will be ready to give them the welcome that may or may not be fictitious.

Feminine callers usually arrive between three and five o'clock. If you are out they merely leave cards and depart; if you are in and if the hour chosen is not unduly early or late, you will naturally have tea served for them. But the mention of refreshments on such occasions should be treated casually; that is to say, the guests should not be pressed to take tea, nor should there be any visible sign of your having had it brought in earlier or later than your customary hour on their account. The few widowers and bachelors who still keep up the old practice of paying their respects to a newly-married couple by a call, generally arrive between six and seven in the evening. If your husband is not at home to offer them cocktails or sherry, or perhaps some longer drink, you may do the honours of the house yourself. In the old days, we believe the gentleman would have taken his leave immediately after the exchange of the first civilities on discovery of the host's absence; but to-day women are more trusted or men less dangerous, and the bride may very well entertain her husband's acquaintances and prospective acquaintances without his 'protection' or 'countenance.' Morning visits are now, happily, very rare, and the unknown lady who is announced before luncheon will probably have come to ask for a subscription or to solicit a purchase. How many times have we presented our smiling hospitable faces to irrepressibly gushing females, who have ultimately turned out, to our dreadful confusion, to be agents for photographers or distributors of tracts! On other still more painful occasions we have waited with obvious expectancy for the morning caller to state her business, or produce her subscription list, only to realize at last that her purpose was a purely social one. Refreshments are not suggested to a morning visitor, unless you happen to be indulging in your forenoon tea or coffee yourself at the time of her arrival.

Returning Calls

A call should be returned within a fortnight, unless you wish to signify that you have no desire for the acquaintance of the family whose civilities have been extended to you. Whether your hostess is at home or otherwise you leave your cards, which absurd little ceremony is equivalent to a visit in the event of her not being seen. The cards should be printed from an engraved plate, the same style of lettering being used for both name and address (it is really quite a bad breach of etiquette, though a common one, to have the name printed in script and the address in block letters or the type known as Old English); and the name must appear with no prefix or suffix that would not be given in ordinary conversation—for example, 'Mr Samuel Pickwick,' not 'Mr Samuel Pickwick, P.P.M.P.C.'—or even 'M.A.' or 'O.B.E.'

A married woman calling on a married woman leaves two cards of her husband's and one of her own. In calling on a single woman or a widow, she will leave only one card each for her husband and herself. The cards, if not handed to a servant in the mistress's absence, are placed on the hall table either at the end or the beginning of the visit, which should last about twenty minutes. The next move towards the intimacy so unlikely to be achieved by such cold-blooded steps must come from the other side.

Post-Wedding Receptions

The sort of reception we have mentioned as being sometimes given for the young couple by the bridegroom's mother should take place soon after their return from the honeymoon, and may be either an ordinary large tea-party or a garden-party. The bride

and bridegroom will stand near the hostess, in much the same manner as at the wedding reception, and be ready to exchange courtesies with all the guests as she presents them. At tea, however, they will not occupy places of honour or receive toasts.

PARTIES

The first party you give will probably be a 'house-warming' at which you will receive your husband's friends and your own with less formality than was called for in the festivities attendant upon your wedding. If you have a large circle of friends and relations, and there is a very definite disparity in their ages, ideas, and mode of living, you will be wise to divide them into two groups and invite them on separate days. Nothing is so exacting to a hostess or depressing to her guests as a gathering at which one set of people is disapproving of another. Your house-warming party will not differ from any other you are likely to give except in the occasion that inspires it, so that our suggestions on home-entertaining in general need no enlargement to cover this small corner of the ground.

The Sherry or Cocktail Party

This form of hospitality, though it incurs comparatively little trouble and expense, is finding less favour among the fashionable than it did some few years ago. If you entertain for enjoyment rather than at the behest of duty, you will feel, as we do, that cocktail and sherry parties are never satisfying. The guests are no sooner

fully assembled than they begin to depart, conversation is snatched and desultory, and an air of haste and intransience hangs over everything and everyone. But undoubtedly for sheer simplicity of preparation and ease in gathering a large number of guests together at short notice, a party that takes place between six and seven-thirty has a great deal to recommend it. The refreshments may consist—apart from drinks—merely of olives, potato crisps, cheese straws, and salted almonds: but we have found that it makes for success to have a fairly considerable assortment of bouchées, and that biscuits spread with caviare, potted meat, or slices of French sausage, oyster patties, sausage rolls, and sandwiches are by no means coldly received. Sherry has lately regained all its old prestige, and is gradually ousting the synthetic appetiser out of favour. You will want two or three different kinds, ranging from light and dry to the sweet brown wine that is generally more popular in England. Cocktails too should be at hand for those who still prefer them.

And, since it is sometimes difficult to make one's more abstemious friends come to parties of this type because they dislike being pressed to take drinks that do not agree with them, we give the recipe for a non-alcoholic cocktail which tastes much more piquant and refreshing than one would imagine:

Virtue Triumphant. The strained juice of tomatoes with a pinch of sugar, a pinch of salt and a few drops of lemon juice—the mixture to be well shaken, chilled, and served in cocktail glasses.

The Dinner-Party

The long, elaborate, grimly formal meals which our parents and grandparents rejoiced in or dreaded, according to their turn of mind, are now relegated solely to the public banqueting hall by all but such very dismal people as we hope it will never be your lot to mix with. No longer does any young and spirited hostess think it her duty to make her guests sit through innumerable courses—each presented with its separate traditional wine—dispensing conversation (as if it were justice or charity) between right-hand and left-hand neighbours impartially. To-day, summoned by a telephone call or an intimate note, we who still number ourselves with the younger generation wander into the dining-room forgetful of all precedent, break across each other's talk without ceremony (a certain sign, by the way, that guests are interested and at ease; one never feels sufficiently responsive to a bore to want to interrupt him with experiences and opinions of one's own), and achieve a full content with four courses and two or three kinds of drink.

The perfectly informal dinner-party, being little more than a slightly glorified family meal, calls for no comment or advice from us or anyone else. The absolutely formal dinner-party, on the other hand, calls for more comment and advice than we can possibly presume to give. It is the dreary delight of those who know exactly who should take in the youngest daughter of a viscount's eldest son, and where to place a Dame of the British Empire who happens to be the wife of

an archdeacon—a species of enlightenment that must be sought in the books of etiquette to which it rightly belongs. Our discussion will be confined to the semiformal dinner-party, such as may be given in any wellequipped house or flat without undue strain on the resources.

The invitations are dispatched or telephoned about a week beforehand, and the hour named should be a good twenty minutes in advance of the time at which the meal will actually be announced. The guests who arrive punctually may then take aperitifs at their lessure, and those who are late will not have to reproach themselves with having kept your table waitingthough they emphatically deserve to. But even when these twenty minutes have been allowed it is still wise to select a menu which will admit of a little delay without detriment to the dishes served, for you may not only have to cope with unpunctuality pure and simple —the besetting vice of our otherwise very harmless age -but also with the prevalent vogue in bad manners which makes it so excruciatingly difficult to assemble the guests in the dining-room once they are arrived. There is the lady who turns up five minutes before dinner and will take ten minutes arranging her hair and her make-up; there are the two old friends men this time—who have not seen each other for a few weeks and who 'get talking' over a cocktail and cannot be made to understand that they are expected to go in; there is the other man who always recollects at the last moment that he has forgotten to turn on or turn off the lights of his car, or to put a rug over the engine, and who rushes out, begging you not to wait. In the meantime, unless your meal has been arranged with a view to such frustrations, the anxiety in the kitchen is so acute that you become aware of it by a sort of sixth sense and begin to loathe the party with an intensity not at all conducive to good hostess-ship. Yet you cannot advise your cook to provide against the slackness of guests by being slack herself, or you may have one of those dreadful yawning gaps in the service about which you can do nothing but exchange agonized glances with your husband.

Place-cards are almost an essential even at a fairly small dinner, for there is nothing more embarrassing for guests than to stand about at the backs of chairs trying to look happy and ready for anything while their hostess considers where they should sit. 'You come next to me, Mr Twemlow! Oh no, perhaps you'd better not, or we shall have Mr Veneering sitting beside his wife! Can't have that, can we? Now what about Mr Lammle? Will you take that place there, Mr Lammle? Oh no, of course not, that will give us two men together!' Could anything be better calculated to ruffle good-humour than such a beginning as this? And it is by no means an uncommon one.

As to service—if the number of your attendants is not perfectly adequate, it is far more sensible to let people help themselves to the secondary dishes, which may be placed upon the table and passed round, than to make them wait until their meat is half cold before

they get their vegetables, and until their vegetables are half cold before they get their sauces. Of the arrangement of the meal itself we would merely remind you that melon, grape-fruit, or hors d'œuvre may take the place of soup, that a fish course may make an entrée superfluous, and that an extravagant dessert will probably remain untouched when there are both a sweet and a savoury. Four well-chosen courses are as many as any diner expects in a private house.

If coffee is not served on two separate trays-one for the men lingering over the table and the other for the ladies whom they often seem so reluctant to join-it had better be kept back until the whole party is reunited, unless the men stay away so long that they forfeit their claim to this consideration. Some hostesses are forgiving enough to have fresh coffee made for their male guests at whatever time they choose to emerge from their dining-room session, and show no trace of acerbity if they are absent for half the evening, but such forbearance is beyond our emulation. Where the women who gather round the drawing-room fire do not happen to be bosom friends, their segregation usually gives rise to an atmosphere of boredom, which, if allowed to persist too long, may result at last in a chill not to be dispelled before the final leave-taking. We always instruct our husbands that if the men remain away more than twenty minutes, there will be some slight disagreeableness to follow.

Buffet Parties

If you are giving an evening party too big for a sit-down meal to be included in its programme, you will do well to turn one of your reception rooms into a buffet where guests may help themselves whenever they please, rather than to have refreshments handed round at a certain point in the proceedings—a method which is pretty nearly obsolete.

There are so many different ways of providing amusement for an evening party that their description would fill a much larger volume than this. It is enough to indicate that although music, dancing, and conversation, varied by eating and drinking, remain the principal modes of entertainment at youthful gatherings, there is now a decided and very commendable revival of a never quite discarded fashion, once summed up in that richly Victorian phrase—' parlour games.' It is extraordinary thing, but one infallibly to be remarked, that the people who scorn talking- and writing-games as 'waste of time,' are generally dull and wearisome companions who have no conversation worth listening to, and no other accomplishment than a knowledge of cards. It requires a high degree of intelligence to play some of the games now in favour, and it is perhaps as well that slowwitted guests will prefer to isolate themselves for a little chat about their ailments and the weather. But even games calling for no particular mental powers on the part of the players may be great fun, and will serve to place a company of stranger on a footing of something approaching pleasant intimacy in the course of a single evening.

GUESTS WHO COME TO STAY

Perfect guests are rare, and perfect hostesses are not appreciably more numerous, though it is notably easier to give than to receive. It is impossible to consider without astonishment the discomforts many a well-meaning woman will expect friends staying in her home to support—will, in fact, be quite unaware they are supporting. We would almost lay it down as a rule that a good hostess should occasionally spend a night or two in her spare room so as to acquire a little first-hand knowledge as to the amount of comfort it provides. You can scarcely know until you have slept in a room yourself just how cold or noisy it may be, how inconvenient its lighting arrangements, how draughty its doors and windows.

A spare room should not be treated as the one apartment in the house where any makeshift will serve, simply because it will never be occupied for more than a few days at a time. Nor should it be looked upon as a suitable repository for all the distasteful objects that you have acquired as presents and could not bear to keep in your own quarters—the insufferable pictures, the repulsive ornaments, the poker-worked admonitions to 'Smile, darn you, smile' or to 'Make life a ministry of Song' (whatever in the world that may mean!) It is little less than an insult to apologize to your unlucky visitor for such obnoxious adornments by saying that you have nowhere else to put them. Surely if your

maids do not seem to take to them kindly, there are cellars, attics, jumble-sales!

The essentials of a properly equipped spare room, apart from furniture itself, are these: A bedside lamp, a carafe and glass, a well-filled cigarette box and ashtray, a little shelf or trough of books, a waste-paper basket, facilities for letter-writing, and a wardrobe empty except for coat-hangers. (Nothing is more exasperating than to occupy a spare room where the wardrobe and drawers are filled with someone else's clothes; and yet one is often called upon to do so.)

It is better to err on the side of excessive consideration than of negligence, for a guest will find it easier to say she does not need a hot-water bottle than to ask for one; or to put aside an extra blanket than to plead for warmer covering. There is a set of healthy, hearty, fresh-air loving people who will make no allowance for others not in the same condition of robust vigour as themselves. God forfend that we should ever again be the guests of one of them! Their ice-cold spare room, with its insufficiently covered bed, and its absence of chamber equipment (take this very literally), usually contains a loudly-ticking clock which one secretly has to put outside the door at night, and take in again before anyone is up in the morning. They rise early and proceed to bang doors and have hearty arguments in the corridors; they rush you out for exercise in all weathers and at all hours; they protest, as excuse for lukewarm water, that hot baths are bad for you; and when, by means of a faked telegram, you manage to

escape, they congratulate themselves with pride on the immense amount of good they have done you.

We have not space—alas!—to discourse upon the qualifications of a perfect hostess: we will only say that she is in every respect the antithesis of the sort of person we had in mind in writing this. Incidentally, she never sends her guests to bed without offering them a glass of wine or whisky or a hot drink.

GOING TO STAY WITH OTHER PEOPLE

A good hostess is generally a good guest, for she knows from experience what goes to make a bad one. When you have kept house yourself a little while, you will need no indication of the pitfalls attendant upon accepting other people's hospitality, even if you might have done so before—which we acknowledge as highly improbable. Since there is only one definite and unvarying rule of guestship (that which concerns the early dispatch of a 'bread-and-butter letter') we will content ourselves with enumerating some of the offences which the well-bred guest never, never commits, except when she is the victim of force majeure.

She does not cause unnecessary inconvenience by missing the train on which she is supposed to arrive, or by leaving possessions to be forwarded after her when she goes. She does not give orders—unless in connection with very trifling matters—to the servants of the house without consulting their mistress. If she has a dinner dress to be pressed she sends it down at a reasonable hour and not when the domestic staff is

busy with the preparation of the meal. She does not follow her hostess about from room to room, as if incapable of being left alone for ten minutes, nor does she persist in being 'helpful' save when she sees that her efforts will be of real service and not merely officious. She does not abuse the privilege of being asked to 'make herself at home' nor does she completely ignore the request, thus imposing on her hostess the duty of paying more attention to her than would otherwise be necessary. And last, she delicately refrains from creating little awkwardnesses on financial questions, taking care to bring with her as much money as she is likely to require, instead of having to bother her hostess to cash cheques, make small loans, and put purchases on her account at shops.

Some guests behave with a carelessness in monetary concerns that almost amounts to unscrupulousness, and these offenders, we regret to say, are nearly always women. Men do not nearly so often insist that they will replace a valuable ornament broken, or pay for a trunk-call which has cost ten or fifteen shillings, or reimburse their hostess for stamps and telegrams, and then conveniently, before they leave the house, let the matter go out of their memories for ever. Many women, in fact, by their very earnestness in protesting that they must be allowed to settle for this or that, positively convince themselves that they have settled, and get a virtuous satisfaction from the consciousness of good principles. The sum involved may not be great, but it is enough to make some inroads on the hostess's

pin-money and to create a feeling of discomfort. It is high time indeed that we, who have added nearly all the privileges of men to those we enjoyed before we threw off the yoke of dependence, should abandon the highly unflattering privilege of being allowed a certain laxity in petty money matters.

Of the tipping of other people's servants we cannot, unhappily, offer you any useful counsel whatever, for the amounts given must be regulated by the size of the household you have visited and the number of the servants who have waited upon you. We would only say that, except where the hostess most expressly and seriously asks you not to tip, some gratuity is very certainly called for. The housewife who will spare her less well-to-do guests from this little obligation by adding something to her maids' wages when they have been called upon to give extra service, is a paragon—and like all paragons, a rarity.

It is not easy to be an admirable hostess or a desirable guest, for success in either capacity depends almost entirely upon tact and consideration, and these demand unremitting self-examination: 'What should I do or feel in this other person's place?' Certain sacrifices great or small are always involved, and these, as we have hinted, are pleasanter to make when giving hospitality than when accepting it. The Spanish proverb that says 'Better the smoke of one's own house than the fire of another's 'may savour of ingratitude on the lips of those who have often—and happily—been warmed at other hearths; but we believe that when

you have been long settled in your own home, with its own familiar routine, its own peculiar amenities, you may live to see something in it, and even to sympathize with that eremitic friend of ours who, describing his most fervent hope in our Confession Book, wrote: 'That I may never be compelled to attend a house party.'

VICTORIAN PARLOUR GAMES

Selected from The Home Book of Pleasure and Instruction

Earth, Air, Fire, Water

The players sit round, and one stands in the midst of them, holding a handkerchief. She counts three and throws it into the lap of anyone she pleases, crying at the same time 'Earth,' 'Air,' 'Fire,' or 'Water.' If she cries 'Earth,' the player who receives the handkerchief must reply instantly by naming some animal living on the earth; if 'Water,' some fish must be named; if 'Fire,' something that can exist in fire; if 'Air,' some bird or insect. If he hesitates or answers wrongly, he must pay a forfeit or drop out. The same reply must not be given twice in the course of one game. (It is not so easy as it sounds, but if the players are extremely skilful, a difficulty may be created by imposing a condition that the reply must begin with one of the first thirteen letters of the alphabet.)

Garibaldi

(who does not care for Ease)

One of the players elects to question the others—not in turn, but taking each one, if possible, off his

Control of the second

guard. The inquiry is: 'What will you give to Garibaldi?' and the reply must be the name of a gift that does not contain the letter e. As e is the most used letter of the alphabet, it is difficult to name e-less objects without hesitation, but if the game is in the hands of good players, it can be made harder by insisting that the gifts named should fall into a certain category—i.e. something to eat, something to wear, and so forth.

What is my Thought like?

The questioning player thinks of an object (and must honourably stick to what he first thought of) and, without naming it, asks all the others in turn, 'What is my thought like?' Each one replies by naming an object at random. The questioner then reveals what he really had in mind, and commands each of the players to explain how the object he (or she) happened to name resembles the object first thought of. Suppose his 'thought' was the King, and the answers called out by the various players have been a whip, a nail, a star, a postage-stamp, a bear, and a railway-station, then each must exert his ingenuity to prove that the King resembles the object he named. 'He is like a whip because he can make himself obeyed,' 'He is like a postage-stamp because he shows a royal countenance,' and so forth. Quick-witted players can make a very good thing of this game.

Blind Judgment

A lady is blindfolded, and the leader of the game then brings the other players up to her one by one, and asks her opinion of them. She is not restored to sight until she has given a just opinion of somebody, in accordance with the judgment of the whole company. Those presented to her by the leader must be quite silent, so that she has no clue as to their sex or anything else that might help her to form an opinion. Fairly played, this is a most amusing game.

Lady Fair

A judge and a lady are selected from the players. The lady sits at one end of the room (blindfolded, or placed so that she cannot hear what goes on at the other), and the players one by one go up to the judge, enthroned at the other end, and whisper something in praise or dispraise of the lady, which he writes down. When he has all their comments, he reads them aloud in any order he pleases, and the lady has to guess who was the originator of each. For every mistake she pays a forfeit.

Famous Numbers

Each player writes down on a slip of paper a number celebrated in history, science, or literature—e.g. 9 (the Muses), 600 (the Light Brigade), 5 (the Senses), 1001 (the Arabian Nights). The slips are placed in a hat and drawn, the players then being obliged to guess the significance of the numbers that fall to their share. If anyone should draw his own slip, he must, of course, put it back and draw again. Bad guesses must be paid for by forfeits or by going out of the game, the slips being renewed and the lottery continuing until only one player is left. This game may be made as difficult or as easy as one pleases.

The Mysterious Circle

A model sentence is chosen which has as many words as there are players. For example, 'Our Great Exhibition is exceedingly interesting to merchants.' Each player then 'becomes' one of the parts of speech in this sentence; the first a Possessive Pronoun, the second an Adjective, the third a Noun, the fourth a Verb, the fifth an Adverb, the sixth another Adjective, the seventh a Preposition, the eighth a Noun. The players all write down six words which answer to the particular part of speech they happen to be representing. These are then read off one by one in the correct sequence of the players, thus forming six sentences, which almost invariably make the purest nonsense. 'Your devilish pig looks tenderly intelligent by moonlight,' was one of our results!

Russian Scandal

This is an excellent game, amusing alike in quick-witted and slow-witted company. The player most likely to make a good job of it privately writes down an incident, or chooses one from a book; he then calls another player outside, and reads the story to him once, not repeating any passage, or answering any questions. The second player in his turn calls out a third, and tells the anecdote to him exactly as he remembers it; the third calls out a fourth, and gives bis idea of the story, and so on until the last player is requested to repeat it aloud to the whole company, who then ask the first player to produce the original version. This game should be played quite honestly, for, if the story selected is not too simple, the last version will usually

be quite sufficiently different from the first without any deliberate endeavour to garble it.

Forfeits

Where forfeits are called for, the leader of the game is sometimes at a loss to impose an amusing punishment that will not be too childishly silly. We give a selection from *The Home Book* of forfeits suitable for adult company:

1. The player is to answer three questions without smiling, however absurd they may be.

2. She must describe a rose without saying the word

`and.

3. She must say five true things of the Royal Family without using the letter '1.'

4. Each person in the room must address a line of verse to her, which she must cap with a rhyme.

5. She must repeat with full expression a verse of

poetry.

- 6. She must receive a compliment from each player in the room, and reply to it with the words 'I'm too happy,' increasing the amount of expression she puts into the phrase each time she says it, until she reaches what everyone agrees to be Ecstasy.
- 7. She must bow to the prettiest, kneel to the wittiest, kiss the dearest, and make a speech to the nearest.
- 8. A forfeit for a man: he must make a speech on the present shape of women's hats, without smiling.
- 9. Another masculine forfeit: he must mend a sock in view of the whole room.
- 10. The player must repeat twelve proverbs without a pause.

11. He must go round the room and say to all the other players what he seriously thinks will give them most pleasure, according to his judgment of their respective characters.

12. He must sing four lines from four different songs to a tune of his own composing.

IX

BREAKFAST, LUNCHEON, DINNER

Love must be sustained like flesh and blood.

Byron: Don Juan

Fame is at best an unperforming cheat; But 'tis substantial happiness to eat.

Pope: The prologue to

Durfey's Last Play





BREAKFAST, LUNCHEON, DINNER

IT HAS BEEN said that the quickest way to achieve material success is to cater for the outside of a woman or the inside of a man. Whether this be true in the world at large we cannot testify from experience, but we think that it may usually be made true in domestic life, and that, by a reciprocal process of give and take, if your husband be handsomely fed, you will go handsomely clad. But there is one thing very certain: you cannot keep a good table, however lavish your expenditure may be, unless you understand something about the conduct of the kitchen; for there never yet was a cook who did not tend to a monotonous repetition of the dishes easiest and safest to prepare if left entirely to her own devices by an ignorant and careless mistress. Even though you may not cook yourself, you must be able to make intelligent suggestions if your daily fare is to be appetizingly varied, and you must know something of the art of 'using up' if you are to avoid such wanton waste as no housewife can-or shouldafford.

We do not propose to give you a complete guide to cooking and the management of the cuisine. Such labours on our part would be the more superfluous in that good cookery books are rather more numerous than good cooks, but we may, at any rate, furnish you with as much culinary knowledge as will make a safe beginning for you and stand you in good stead until experience has proved you ready for initiation into

more elaborate rites and deeper mysteries than it is in our power to reveal.

FIRST PRINCIPLES OF COOKERY

Roasting

Roasting invariably calls for a hot oven, at least to begin with. After the first 15 or 20 minutes the heat should usually be lowered. The bird or joint must be basted from time to time, so as to prevent it from becoming hard or dry. A few pieces of fat or dripping placed upon the roast before it is committed to the oven will save a certain amount of effort, but basting cannot be wholly dispensed with. The meat, by the way, should not be put in a cold baking-tin, nor should it be pierced by a fork or other instrument when turned over for basting. When it is cooked, the fat left in the tin should be strained off into the jar kept for dripping. The time allowed for roasting is roughly 15 minutes per pound in weight and a few minutes extra. Beef takes a little longer than mutton, and veal and pork longer than either—say 20 minutes per pound and 20 minutes over. Poultry varies much in size and therefore in the time required for cooking. From 10 to 15 minutes per pound will usually suffice, and may even prove too long in the case of a very large bird.

Frying

The fat used must be made very hot before the meat, fish, or vegetables are immersed in it, and they should

be as dry as possible or their moisture will form a sort of protective envelope against the full virtue of the heat. For deep frying, the fat should be boiling and the food completely submerged, and taken out with a perforated lifter. For 'dry' frying, the pan must be well warmed and the fat smoking. Clarified fat, oil, lard, and butter are all good frying mediums; oil requires the most careful handling, for it splutters and boils over, inflicting very painful scalds on those who take risks with it.

Grilling

The gridiron should be greased with fat and well heated before the meat is placed upon it: the meat, too, should be lightly greased either with butter or dripping. If the fire is not exceedingly hot, good grilling is out of the question. The meat must never be pierced with a fork in turning it over; special meat tongs for lifting it are procurable from any ironmonger. Steak should always be beaten with a wooden mallet before grilling, otherwise the fibres will be hard and juiceless.

Stewing

The water should be brought to the boil before the meat is immersed (except in the case of salted meat, which should be put into water mildly heated, or even quite cold, if the salty flavour threatens to be excessive). The heat should then be lowered, and the pan left to simmer slowly for several hours with the lid tightly closed to keep the steam inside it.

Boiling

Fresh meat is treated in the same way for boiling as for stewing, except that the process is quicker, as the temperature, after the first 10 or 12 minutes of brisk cooking, is not lowered to quite the same degree. The quantity of water used must be just enough to cover the meat, which should not be placed in a pan a great deal too large for it. The liquid that boils away should be made up from time to time by the addition of a cupful of hot water, and the fat which rises to the surface skimmed off. The time allowance is about 25 minutes per pound. Ham should be soaked overnight before boiling, and, after having been cooked for 20 minutes, removed from the stove and left in the same water to cool and soak a few hours longer. Then it should be boiled again at the rate of 25 minutes per pound. Other smoked and cured meats also require soaking.

Fowls should be rubbed with lemon before boiling to preserve the whiteness of the flesh. They require cooking from 25 to 30 minutes per pound.

The time allowance for boiling fish is 10 to 12 minutes per pound, according to the thickness of the cut. Small species of fish—soles, whitings, etc—take several minutes less.

Green vegetables should be placed in salted boiling water, and if possible immersed piece by piece so as not to lower the temperature all at once. A piece of soda no larger than a split pea will soften hard water and preserve the colour of green peas, cabbage, etc. Young vegetables cook more rapidly than old ones. An

allowance of from 20 to 40 minutes should be made according to their age and quality. Peas should be cooked for 20 minutes or a little longer with a sprig of mint. Some people also add a very small quantity of sugar—say, half a teaspoonful. All vegetables should be drained as soon as they are cooked; otherwise they will be moist and flabby when eaten.

Steaming

Steaming is a highly nutritious and economical method of cooking, by no means as widely practised as it should be. A steamer with three tiers will cook the contents of as many saucepans over one gas ring. The process is simplicity itself, as it consists merely of placing the steaming pan with its contents of prepared vegetables or fish over the saucepan of boiling water which fits beneath it, and pouring in a little more hot water as often as may be necessary. The time allowance, however, must be nearly twice as long as for boiling.

Baking

There is so little difference between the processes of roasting and baking that the distinction in common usage is now a purely verbal one, as when we speak of 'baking a pie' and 'roasting a joint.' Pastry is put into a hot oven, and the temperature moderated after about 10 minutes. The time allowance varies greatly according to the size of the pie, cake, or tart to be cooked. Pastes are usually glazed with beaten-up egg or—if served as a sweet—moistened lightly with water

and then sprinkled with fine sugar. As the best features of baked meat (i.e. juiciness and tenderness) are decidedly not favoured in pastry, basting is, of course, unnecessary. Otherwise the system is much the same. Great care must be taken not to open the oven door during the baking of cakes and other porous kinds of pastry.

BREAKFAST DISHES

When we consider the paucity of the average house-wife's imagination in regard to breakfast dishes, we are not at all surprised that the very word 'breakfast' suggests instantaneously to many people an almost Stygian bleakness, so that they look with loathing on the man who openly professes to enjoy his first meal and approach it in a spirit of heartiness. He must be a coarse-grained, insensitive fellow, they think half-consciously, who can sit down day after day to a dish of bacon and eggs, or a kipper, and not feel his heart sink like a stone. Perhaps indeed he is; perhaps, on the other hand, he has a wife or housekeepr whose fancy is capable of roving a little beyond the territory bounded by eggs and bacon.

The chief difficulty in inducing cooks to begin the day with brighter and more beautiful repasts is that they associate a certain set of aliments with breakfast and refuse to believe that any others can possibly be appropriate. Yet all sorts of light dishes which we welcome at luncheon or dinner would be even more warmly welcomed as an escape from the monotony of

bacon and kippers (excellent foods when not presented too often), if only the provider of the meal could be made to realize that there is no immutable law excluding this kind of dish or that from the breakfast table. Obviously the initial meal should not be very heavy, or rich, or require lengthy preparation, but when this condition has been fully accepted, there are still scores of products which are suitable for early morning consumption, and yet are seldom or never offered.

We are not going to give you a section of breakfast recipes, for we think it highly improbable that you or your cook will be willing to consult this book in the still-sleepy hours of the morning. But we shall at least set down a list of simple dishes which, however unlikely a few of them may seem, have proved enjoyable at breakfast-time to all but the most conservative of the friends on whom we have tried them. Where the name of the dish does not clearly reveal its nature, we append a note by way of reminder.

For Special Occasions

Caviare on hot buttered toast

Fried oysters

(The oysters are dipped first in flour, then in beaten egg and breadcrumbs. They are fried in butter, drained, and served with a garniture of lemon and parsley.)

Devilled oysters

(The oysters, well seasoned, are dipped in melted butter, and grilled for 5 or 6 minutes. They are dished up on rounds of fried bread, with a garniture of lemon.) Grilled trout

Rolls of smoked salmon on hot buttered toast

Fried chicken with fried rice

(The remainder of a meal served the day before may be excellently used up in this way.)

Asparagus on toast

Foie gras between two rounds of hot toast

Mushrooms on toast

Cold game pie

For Daily Fare

Omelets—ham, cheese, or savoury

Scrambled eggs Portugaise (Scrambled eggs served round a little mound of

tomatoes fried in butter and garnished with croûtons and cress or parsley.)

Scrambled eggs with mushrooms

Poached eggs with sweet corn

Baked eggs on (tinned) asparagus

Haddock toast

(Haddock cooked and shredded, served on rounds of hot toast with a little melted butter poured over them, and a garniture of hard-boiled egg, chopped fine, and olives.)

Herrings fried in oatmeal

(The herrings are dipped first in milk, then in oatmeal, and fried in very hot fat.)

Fried roe on toast

(Cod's roe boiled, then drained, sliced, dipped in egg and breadcrumbs, and fried.)

Baked sprats garnished with lemon and parsley

Fried sprats

Whitings fried and crumbed

Salmon kedgeree

(The cooked, or tinned, salmon is shredded and mixed with chopped hard-boiled eggs, boiled rice, and melted butter. It is well seasoned and served very hot.)

Fried plaice, sole, or haddock

Bedford toast

(Ham on toast, spread with breadcrumbs, butter, grated cheese, and chopped parsley, and baked for 5 minutes.)

Rissoles of chicken, ham, or beef

Ham and tongue

Veal and ham pie

Vegetable salads and mayonnaises

Fruit salads

Various cereals

Luncheons, especially feminine luncheons, tend to become lighter and lighter. We have not prepared a special section of midday dishes because they can be devised very easily by reference to the breakfast section and the pages which follow. In general two courses are always sufficient for the secondary meal and three for the principal meal of the day. It is often necessary to make luncheon the means of finishing up a dish served on the preceding evening, and English cooks are far too readily inclined to serve up remnants without the slightest attempt to vary either their appearance or their flavour. Such laziness is unpardonable in an age when cookery books abound and domestic servants are not illiterate. By the addition of a sauce or a garnish, and by changing the accompanying vegetables, it is possible for an ingenious cook-or a cook directed by an ingenious housewife-to alter any dish almost beyond recognition.

LUNCHEON AND DINNER DISHES

SIX FAVOURITE THICK SOUPS

Celery Soup

Slice 3 heads of celery and 2 onions, and chop up 1 oz of lean bacon. Place these ingredients in a pan with $\frac{1}{2}$ pint of water, a piece of butter, and a seasoning of nutmeg, salt, and pepper. Simmer until the celery is cooked. Add 1 pint of milk and a little more butter, and thicken the mixture with a tablespoonful of flour. Stir until the soup takes on a creamy consistency. Pass it through a sieve and return to the pan for a few minutes, adding $\frac{1}{2}$ gill of cream. Serve very hot with croûtons.

Chicken Broth

Cut a well-prepared fowl into pieces and put it in a saucepan with 2 quarts of cold water and some salt. Add 2 whole onions, I head of celery, and 2 potatoes to thicken the broth. Bring to the boil, and simmer for $1\frac{1}{2}$ hours, then skim and remove from the fire. Take out the best pieces of the cooked fowl and fry them with I small chopped onion in butter to enrich the flavour of the soup; return them to the pot for another hour of slow simmering, adding a sprinkling of rice and a little grated lemon peel. Season, strain, put back on the fire, and pour in $\frac{1}{2}$ gill of cream. Serve with croûtons, and perhaps a teaspoonful of well-chopped parsley.

Scotch Broth

Cut 2 lb of neck of mutton (scrag end) into small pieces, and place them in a saucepan with 2 quarts of cold water and some salt. Bring to the boil and simmer gently for 2 hours, then skim. Cut up some vegetables into dice (e.g. carrots, turnips, onions, and French beans), and add them to the broth with 2 tablespoonfuls of Scotch barley. Cook for a further hour and strain through a colander, pressing part of the vegetables through to enrich the mixture. Return it to the pan and add some of the meat (having removed bone) with the remaining vegetables and the barley. Heat up again before serving.

Pea Soup

Boil 3 pints of fresh green peas (or 1½ pints of preserved peas that have previously been soaked) in 1 quart of water containing a little parsley, 2 small onions, a few sprigs of mint, and some salt. Let them simmer until they are tender, and then pass them through a sieve. Return the mixture to the saucepan, and add 1½ pints of stock and 1 oz of butter. Simmer for 15 minutes. Season, and blend in 1 tablespoonful of cream.

The soup may now be served, but—good as it is, made after the recipe given—it will be far superior with the addition of custard cubes, prepared in the following manner: Beat the yolks of 3 eggs with 1 gill of milk, and strain into a greased mould, which, tightly closed, should be steamed in a saucepan. When the custard is set, it should be cut into small cubes. The

soup is then heated again, and when nearly boiling, the cubes added to it. Serve at once.

Cream of Potatoes

Clean and peel 6 potatoes, and cook them with I small onion, a piece of butter, and seasoning, until they are tender. Chop up I large onion, and fry it in butter to a light golden brown. Add this to the other ingredients, and simmer together for about 10 minutes; then strain and pass the vegetables through a sieve. Mash the cooked potatoes to a purée and return this to the strained liquid. Warm I pint of milk, pour it into the soup, and heat without allowing it to boil. Sprinkle with a little parsley and serve.

Tomato Soup

Pour the contents of a small tin of tomatoes (or $1\frac{1}{2}$ lb of fresh tomatoes peeled) into I pint of clear stock, well seasoned, and, after boiling, simmer for 2 hours, adding I sliced onion. Mix a thickening of flour, cornflour, or potato with $\frac{3}{4}$ pint of milk, and pour it into the soup; heat it, but not to the boiling point. Stir in a teaspoonful of sugar, and serve with crushed cream crackers or fried croûtons.

Clear Soups

It is easy to make a large variety of clear soups by keeping on hand a good stock and adding different flavourings of vegetables, meat, or the numerous patent preparations of mushrooms, tomatoes, julienne, etc. Vermicelli, semolina, and so forth may also be used, but should not be over-cooked.

The liquid known as stock is simply the water in which meat, fish, or vegetables have been boiled. (Incidentally, the water used for boiling eggs is not, as one of our facetious friends has suggested, an egg stock.)

A Few Recipes for Fish

Fish Rolls

Chop up $\frac{1}{2}$ pint of peeled *shrimps*, and mix them with I oz of *butter* and a little chopped *parsley*. Spread this mixture on several fillets of any white fish. Roll the fillets up and tie them with cotton. Put them into a pie-dish with about I gill of *milk*, 2 slices of *onion* and a little *lemon rind*. Bake for 20 minutes, remove cotton, and serve with a suitable sauce.

Fish Pie

Steam $1\frac{1}{2}$ lb of any white fish, remove bones and skin, and flake the fish with a fork, season, and add 2 oz of butter and 1 beaten-up egg. Mash 3 or 4 boiled potatoes with a little warm milk, and when they are smooth and creamy, place part of them at the bottom of a buttered pie-dish. Put in the fish, and cover with the remainder of the potato, laying 2 or 3 small pieces of butter on the top. Bake for about 20 minutes in a fairly hot oven. A garnish of fried tomatoes, sliced and sprinkled with breadcrumbs, or a little grated cheese, improves this dish.

Fish Souffle

Steam I lb of any white fish for 15 minutes, and flake as described in the recipe for fish pie. Melt 3 oz of butter, and stir into it 3 oz of flour, adding a little less than $\frac{1}{2}$ pint milk or fish stock. Let this mixture cool, and then pour it into a bowl in which the fish has been pounded. Add further the yolks of 3 eggs. Season, pass through a sieve, and then mix in the well-beaten whites. Turn this preparation into a buttered soufflé tin, and steam it for nearly I hour. Turn out the soufflé and serve either with or without a sauce.

Fried Fish

In frying fish care should be taken to dry it well with a fish cloth before dipping it first in beaten-up egg and then in flour (into which a little salt has been mixed). Breadcrumbs may be used instead of flour. A delicate result is seldom obtained when a thick frying batter is used. For the method of frying in general, see First Principles.

Lobster Turban

Scald and peel 8 tomatoes, pulp them in a large mixing bowl, and add pepper and salt, with a dessertspoonful of mayonnaise (see Sauces). Shell I medium-sized lobster, and flake the flesh in a separate bowl. (The lobster may be made to go further by adding any white fish which has first been cooked and flaked.) Chop up very fine 2 radishes, I small boiled onion, and a few asparagus tips. Cook the pulped tomatoes in about a

cupful of slightly salted water for 15 minutes, and then dissolve 1 oz of sheet gelatine in this liquid. Remove it from the stove, and allow it to become moderately cool. Place the lobster and the chopped vegetables in a fancy mould, and pour the tomato purée over it, filling the mould to the top. Keep in a cold place until it is set. Turn out, and garnish with fresh salad. Serve with mayonnaise.

A DOZEN STAPLE FAMILY DISHES

Roast Beef and Yorkshire Pudding

The beef will be roasted in the manner we have described in our First Principles, a few potatoes being placed round it in the baking tin. To make the Yorkshire pudding, stir a teaspoonful of salt into 2 cups of flour, and make a hollow in the middle. Into this break 2 eggs, and mix them into the flour, pouring in $\frac{1}{2}$ pint of milk very gradually indeed. (The addition of a little water will make the pudding light.) When the batter is well-beaten, and has the consistency of thick cream, it must be left standing for a good hour. It is then beaten again and poured into a baking tin containing a little very hot dripping, and baked in a quick oven for about 25 minutes. If possible, the joint of beef should be placed on a grid above it, so that the juice drips into the pudding tin.

Steak and Kidney Pudding

Mix 6 oz of well-chopped suet with 12 oz of flour, and when it is well stirred, add salt and pepper and 1 tea-

spoonful of baking powder. Pour in sufficient water to make a light dough, roll this out, and use part of it to line a well-greased pudding basin. Fill this up with I lb of beef steak, cut small, and $\frac{1}{2}$ lb of kidney, also chopped. Season the meat, cover it with water (barely) or vegetable stock, and seal up the basin with another layer of the paste. Wrap the whole in a pudding-cloth, tied at the corners, and put it in a pan of boiling water. Cook 3 to 4 hours and serve in the basin.

Lancashire Hot-Pot

Place in a deep casserole a layer of sliced potatoes, another of sliced onions, and a third of stewing steak cut up; repeat this process until the casserole is nearly full, covering the top with sliced potatoes. Pour in 2 or 3 cups of water or stock, and bake in a slow oven for 3 hours. Serve in the casserole. If some of the meat and vegetables are lightly fried first, the flavour of the hot-pot will be richer, and a piece of dripping placed upon the top will help the potatoes to brown pleasantly.

Irish Stew

Cut 2 lb of neck of mutton into pieces of convenient size, and slice $1\frac{1}{2}$ lb of potatoes and I large onion. Put a layer of potatoes at the bottom of a saucepan, then a layer of onion, and another of meat. Season, and repeat the process until all the ingredients are used. Cover with water or stock and stew gently for $1\frac{1}{2}$ hours. Half an hour before dishing up, add I pint of green peas. Serve in a deep dish sprinkled with parsley.

Curry

In England curry is seldom sufficiently spiced, the quantity of peppery material used being merely enough to destroy the flavour of the meat or fish which is the basis, without affording any special zest of its own in exchange. The recipe we give is for a curry which, though not as hot as the Indians like it, is a good deal hotter than what may be described as 'boarding-house curry.'

The principal ingredients must first be parboiled (or else must be some that are left over from other meals). They consist of meat, cut up small, and various chopped vegetables, which should include I onion. The vegetables are lightly fried in butter and then placed with the meat in a saucepan. Two cups of stock are added, and a little salt, a teaspoonful of sugar, I oz of sultanas, \(\frac{1}{2}\) apple, sliced, and I dessertspoonful of desiccated cocoanut. While the meat and vegetables are simmering, smoothly blend 2 flat tablespoonfuls of curry powder with a little milk, and beat in I egg. Pour this mixture into the pan, and stir carefully for \(\frac{1}{2}\) hour. Serve with boiled rice, chutney, and desiccated cocoanut. Bombay duck and poppadums can be procured from most grocery stores of good class, and add interest to the dish.

There are many other recipes for making curry, but this is one of the simplest, and excellent for 'using up.'

Salmi of Duck or Game

The duck, partridge, or pheasant should be ready cooked and divided into suitable portions. Place these in a saucepan with $\frac{3}{4}$ pint of brown gravy (or stock), a

few strips of orange peel, some slices of onion, and seasoning. Let this simmer for $\frac{1}{2}$ hour, and then strain. Melt a little butter in a saucepan, and stir in some flour. Then add the strained stock and bring to the boil. Pour in I wine-glass of port (this ingredient may be omitted if desired) and the juice of half a lemon. Put back the pieces of duck or game, and when they are heated, skim off the fat. Serve with fried croûtons.

Pigeon Pie

With slight variations the same recipe will do for rabbit pie, steak and kidney pie, etc. The pastry is made thus: For every pound of flour use $\frac{1}{2}$ a pound of lard and I teaspoonful of salt. Sift the flour well and mix in the salt. Knead in the lard with a knife until it is free from lumps and as fine as breadcrumbs. Add gradually sufficient water to make a stiff paste, mixing it in as lightly as possible. Roll out on a floured board. Too much water will make the paste heavy, and the handling should be very delicate.

Cut 2 pigeons into 4 pieces each; slice $\frac{1}{2}$ lb of rump steak and 2 oz of ham or lean bacon. Put these ingredients into a pie-dish with some rounds of hard-boiled egg, season well and pour in sufficient stock nearly to fill the dish. Lay on the cover of pastry and glaze with white or yolk of egg. Before putting the pie in the oven make a slit in the centre of the paste to allow the air to escape. Bake in brisk heat until the pastry is risen and set, then cook at a lower temperature for about $\frac{3}{4}$ hour. The pie may be served either hot or cold.

Tripe and Onions

Cut 2 lb of dressed tripe into small squares, put them in a stewpan with enough cold water to cover them, bring to the boil and strain. Replace the tripe in the strained liquid and add $\frac{1}{2}$ pint of milk, the same quantity of water, and seasoning. Put in 2 large onions, thinly sliced, and simmer for 3 hours. Half an hour before serving mix a tablespoonful of flour, with a little milk, and pour it into the pan, stir until boiling, and then simmer. Serve with mashed potatoes.

Boiled Brisket and Dumplings

Bind up the brisket with tape to prevent it from falling apart in boiling. Put it in cold water and when it has been cooking for some time add chopped vegetables—particularly turnips, carrots, and onions. Drop in the dumplings, which are prepared thus: Mix 3 oz of chopped suet with 6 oz of flour, adding I teaspoonful of salt and a pinch of baking powder. Stir in a little water and knead the mixture to a dough, which should be very soft and light. Shape it into small balls, and cook them with the meat for about 25 minutes in simmering water. Serve without delay.

Maryland Chicken

For this you may use either what remains of a chicken previously served, or one which has been boiled in stock by way of preparation. (This stock, by the way, will make a good foundation for chicken broth.) The chicken is cut up, jagged bones being removed, and each piece made to look as neat as possible. The portions are then dipped into an egg beaten up and rolled in flour. They are then fried crisply with I onion, well chopped, and may be served with rice and saute potatoes. A sauce can be made of thickened stock, coloured lightly with a good gravy essence.

Macaroni Pie

Put $\frac{1}{4}$ lb of macaroni in a pan of boiling salted water and cook for 20 minutes. Make a mince of cooked meat and chopped onions, and bind it with an egg well beaten. Add seasoning. Butter a mould and arrange the strained macaroni in it, forming a cavity in which the mince is placed. Tie the mould in a cloth, and simmer for $\frac{1}{2}$ hour. Then turn the pie out of the mould, and garnish the serving dish with fried tomatoes and a little crisp bacon.

Haricot Oxtail

Cut one oxtail in pieces, place them in cold water, and bring them to the boil. After they have been boiling for a few minutes, skim well, repeating this operation several times in the course of cooking. Add some chopped-up vegetables—carrots, turnips, peas, etc, and I large onion which has first been sliced and fried in butter. Season with salt and pepper and parsley, thyme, and marjoram. Cover the pan and simmer for 3 or 4 hours. Then lift the pieces of oxtail on to a warm serving dish; skim and thicken with flour the liquid in which it has

been cooked, and pour some of it over the dish through a fine sieve. Garnish with the vegetables.

SAUCES

Sauces are the weak point of the average English cook, and it is a pity that this should be so, for they may be used with remarkable effect to vary those dishes which, through their frequent appearance, are apt to become extremely monotonous. We cannot, unfortunately, give you as many sauces as we could wish, but we have selected the several recipes which seem to us most useful among those not likely to be familiar to an inexperienced cook. We are obliged to leave out such very well-known preparations as apple sauce, horseradish sauce, etc, which may be described in a few moments by any housewife.

Roux

The sauce basis known as roux is invaluable for all kinds of gravies and dressings. It may also be used as a thickening, and if properly cooked and preserved keeps pure almost indefinitely. Melt I lb of butter at low heat and stir in about the same quantity of flour, carefully blending the two materials. Allow the mixture to simmer very gently until it acquires the colour desired (i.e. very pale gold, light brown, or dark brown). Roux may, of course, be made in a quantity either larger or smaller than we have allowed for. The kind kept 'in stock' is usually dark brown roux, which

must be simmered for a considerable time, care being taken to stir at frequent intervals, as it will be useless if burned. Sprinkle with a little salt before putting it away in a glass or earthenware jar.

Mayonnaise

French cooks make a point of having all the materials for mayonnaise at a uniform temperature, and they therefore leave them standing together for some hours beforehand. Using a whisk, mix the yolks of 2 eggs with ½ pint of olive oil. This should not be poured in all at once, but must be introduced very gradually, beginning with a few drops at a time. (One teaspoonful of French mustard may be added, but this is not a necessity.) As the sauce thickens add a little vinegar drop by drop, not using more than a dessert-spoonful in all. Stir continuously, and, if desired, mix in I dessertspoonful of cream, but this again is not essential. Season with salt and pepper. This excellent dressing will keep for some time.

Sauce Tartare

There are several ways of making this sauce, which is particularly esteemed when served with fish; we give two standard recipes. The first is simply to mix French mustard thoroughly with about twice the quantity of salad oil. The second is to stir chopped capers and a very small finely chopped onion into a mayonnaise made according to the instructions already given.

Béchamel Sauce

Béchamel is the basis of many important sauces. With the addition of anchovies or anchovy essence, it makes an excellent dressing for fish. With lemon juice and asparagus tips, it may accompany grills. With chopped mushrooms it becomes a mushroom ketchup, and so forth. The simplest form of Béchamel, and incidentally the most useful, is produced merely by adding a little milk to a light brown roux which should not be at too high a temperature when the cold liquid is poured into it.

Sauce Hollandaise

Pour the yolks of 3 eggs into about 3 dessertspoonfuls of cold water, and whisk them well over very gentle heat. In fact this sauce is best made in a double saucepan, the outer compartment containing hot water. Add little by little 6 oz of butter. Stir until the liquid is thick. Season and add, if desired, a very little lemon juice. Care must be taken not to let the sauce boil.

Sauce Béarnaise

This is, in our opinion at any rate, the aristocrat of sauces. It is made like a Hollandaise, but, instead of plain cold water, there is a basis of finely chopped shallot, tarragon, and parsley, which is boiled slowly in a little wine vinegar until the liquor is nearly evaporated. About a tablespoonful of cold water is then added, and with this mixture you proceed as in the recipe last given.

Sauce Mousseline

Sauce Mousseline is a delightful preparation consisting simply of a Hollandaise in which an equal quantity of whipped cream has been blended. It is reheated without boiling, and carefully whisked during the process.

Rlack Rutter

Fry 2 oz of butter until it is brown. Add 2 teaspoonfuls of chopped parsley. Leave on the stove a little longer, then remove, and when the butter is slightly cooled, pour in a dessertspoonful of wine vinegar. Replace the pan on the fire until the first signs of boiling. Then serve.

Sweet Sauces

An ordinary Béchamel will form the basis of many sweet sauces. Sugar, fruit juices, or flavouring essences are blended into it, and experience soon teaches which additions are most suitable for the various kinds of puddings and other sweetmeats. In general sweet sauces are better made with cornflour than with ordinary flour.

A STUFFING

Unhappily we have space for only one stuffing recipe. We have therefore selected the most useful that we can think of—namely, the sage and onion stuffing so widely used for duck, goose, and roast pork.

BREAKFAST, LUNCHEON, DINNER

Put 4 whole onions in boiling water and let them simmer for a few minutes. Dip about a dozen sage leaves in boiling water (or use 3 or 4 dessertspoonfuls of bottled sage, which need not be thus moistened). Chop the ingredients very finely, and mix with them thoroughly 2 cupfuls of breadcrumbs. Season well, and bind together with the yolk of an egg.

SWEETS

There are so many delectable sweets that require no cooking—so many fruits, fresh and bottled, which may be served with cream, and made into salads, trifles, etc, and such a variety of confections which can be bought ready-made at little cost—that we do not feel called upon to give more than three or four very widely liked recipes.

Pancakes

Make a batter as for Yorkshire Pudding, sweeten it slightly, and fry it in small quantities, greasing the pan as often as may be necessary. When one side is done, toss the pancake lightly over to the other. Sprinkle with sugar, roll up, and serve with slices of lemon and maple syrup or jam.

Roly-Poly

Make a suet paste as described in the recipe for Steak and Kidney Pudding. Roll it out on a wellfloured board, and spread it thickly with jam or any other filling preferred. Fold it to form a tight cylinder and tie it in a cloth sprinkled liberally with flour, taking care to leave a little room for expansion. Steam it for $2\frac{1}{2}$ hours. The same ingredients may be used for a suet pudding steamed in a greased basin.

Puff Pastry

Mix 8 oz of flour with a little salt; add 3 oz of butter and enough water to make a firm dryish paste. Blend it lightly, and set aside for 20 minutes. Then roll out the pastry to a very thin sheet, and place here and there upon it small pieces of butter—the size of an average butter-pat. Fold the pastry into three, and then again into three, but in the opposite direction. Set aside for a further 20 minutes. Repeat this process twice, using the same amount of butter each time, another 3 oz in all. Besides the interval of 20 minutes between each process, there should be another interval of the same length before baking. (See First Principles.) Some cooks beat up an egg and mix it with the dough. The juice of $\frac{1}{2}$ a lemon may also be added.

Johnny Cake

Johnny Cake can hardly be called a popular confection, but we can vouch that it would be if it were more widely known. This is one of the best methods of making it.

Mix together equal measures of flour and yellow Indian corn meal (procurable from the best grocers) in one basin, and the same quantities of milk and of water in another.

A teacup will be the measure for a medium-sized cake, a breakfast-cup for a large one. Beat up 2 or 3 eggs—according to the size of the cake—in the basin containing the wet ingredients, and mix about 1 oz of brown sugar, a teaspoonful of baking powder, and a little salt in the basin of meal and flour. Then put all the ingredients together, blend them well, and pour the mixture into a greased baking tin. Bake for a good $\frac{1}{2}$ hour in a rather quick oven. Serve the cake hot, sliced through the middle, and liberally buttered. It is best to cut a large cake into four before buttering it. Johnny Cake may be served either as an end to a meal or at tea-time.

SIX EXOTIC BUT HOMELY MENUS

AN ITALIAN DINNER
Zuppa Veneziano
Spaghetti
Fritto Misto
Fruit

Zuppa Veneziano (Venetian Soup)

Thicken the contents of the stock pot with some cold mashed potato. Mix in the yolks of 2 or 3 eggs, well-beaten, and a tablespoonful of lemon juice. (A cupful of sweet corn may also be added with advantage.) Serve this excellent soup with small rusks or baked slices of French roll. The quantity is sufficient for several people.

Spaghetti

Chop $\frac{1}{2}$ lb of ham very fine, and place in a separate dish a large boiled onion, also chopped up. Steep 8 tomatoes in boiling water to remove the skins, drain and pulp them, and add seasoning. Skin and slice a pork sausage and a little liver sausage. Then place in a large pan of salted boiling water 1 lb of spaghetti. While this is cooking, melt about 3 oz of butter in a frying-pan capacious enough to hold all the ingredients named, except the spaghetti. Add the onion and stir it evenly with a wooden spoon until it is fairly cooked but not crisp. After this comes the ham, and when this is well mixed in-allow at least 2 minutes for each mixing -the sausages, and then the tomato pulp. All the while the contents of the frying-pan must be stirred carefully. Meanwhile a large dish, a very large dish, is waiting in the oven to receive the spaghetti, which greatly increases its bulk in cooking. The mixture in the frying-pan, now very savoury, is given 8 or 10 minutes to brown over, while you strain the spaghetti through a colander. Empty the water from the pot in which it has been cooked, put back the spaghetti, and, using two forks, mix in the contents of the frying-pan. When this has been thoroughly accomplished, pour the spaghetti into the hot dish and sprinkle it liberally with Parmesan cheese. It is then ready to be hailed by your guests as one of the best products of Italian ingenuity. The quantity will be sufficient for four Italians—that is to say, six Britons.

Fritto Misto

Cut up small a small quantity of each of the following ingredients (semi-cooked): sweetbreads, liver, musbrooms, aubergines, artichokes, and cauliflower. Dip each separate portion first in flour and then in a beaten-up egg to which a little milk has been added. Take several escalopes of veal coated only with flour, and fry them lightly in butter. Steep as many tomatoes as there are escalopes in boiling water, peel them, flour them, and fry them whole, adding little by little the ingredients first named. Place the whole preparation in a heated entrée dish in which some butter has been melted, and keep the dish as hot as possible. Before serving sprinkle the fritto with a little cold water to make it look frothy.

AN AMERICAN DINNER
Chicken Soup with Sweet Corn
Boston Pork and Beans
Waffles (or Golden Bread)

Chicken Soup with Sweet Corn

Cut a chicken neatly into pieces and put these in a stew-pan with seasoning and enough cold water to cover them. Pour in the contents of a tin of sweet corn (or remove the corn from 4 cobs) and leave the closed pan to simmer gently for a good hour, adding water from time to time to replace what evaporates. Then strain the stock, and pour it back into the pan with the

chicken and corn, and bring to the boil. Put in $\frac{1}{4}$ lb of rice and cook gently for 20 minutes. Cut the chicken meat from the bones, and return it in very small pieces to the pan, with a little chopped parsley and further seasoning. Serve the soup very hot with small squares of fried bread.

Boston Pork and Beans

N.B.—This recipe should be followed minutely if you want to present your guests with an authentic version of a most delectable dish. The process, though simple, is lengthy, and any attempts to whittle it down will bring about a catastrophe. It is because English cooks usually try to curtail the process that our pork and beans compare so unfavourably with those cooked by an American.

The first steps must be taken the day before the dish is to be served. They consist of soaking in cold water $2\frac{1}{2}$ lb of pickled pork and I lb of small haricot beans. The beans soak overnight, the pork, after the first steeping, is boiled 2 or 3 hours, and then left all night in the pan, the fat having first been skimmed off. The next morning it is skimmed again, and placed once more on the fire, where it is re-skimmed from time to time—a very important part of the procedure. The beans are boiled separately until very tender, a condition equally essential for the pork. When both are thoroughly done, you cut your pork into slices, and fill a large baking tin (or casserole) with layers of beans and pork alternately until it is full. You then pour into the tin

the secret charm which gives to a good dish of pork and beans an ineffable mellow richness—2 flat table-spoonfuls of black treacle, known to the Americans as molasses. It melts in the oven and pervades the whole preparation, but so imperceptibly that no uninitiated person could guess what flavouring has been used. Bake till the top of the dish is well browned and serve en casserole. The quantity will suffice for six people.

The English way of cooking pork and beans is to use pieces of roasted pork and tinned haricots. The dish is much more rapidly prepared, but is greatly inferior.

Waffles (one of many methods)

To begin with, you must have a waffle-iron—procurable at any ironmonger's. Beat together: $\frac{1}{2}$ lb of butter, $\frac{1}{4}$ lb of sugar, 3 eggs, 2 large cups of milk, a little salt, and enough flour to make a thick batter. (A teaspoonful of baking-powder may be dissolved in the milk if desired.) When all these ingredients are thoroughly blended, heat the waffle-iron, grease it with butter, and, pouring in 2 tablespoonfuls of batter at a time, put over a good fire. Give each waffle 6 or 7 minutes to cook, and keep the iron well greased.

Golden Bread

This is the simplest of sweets, and its goodness is out of all proportion with the little effort it calls for. Cut the crust from 3 or 4 large slices of bread, and with a biscuit-cutter shape the slices into several rounds or diamonds. Beat up half a cup of sugar with 2 eggs and

a cup of *milk*. Leave the bread soaking in this mixture for a time; then fry it in hot deep fat, lifting it carefully when necessary with an egg-slice, as it will be very soft. Drain the fat off, sprinkle with a little sugar, and serve hot with maple syrup.

A FRENCH DINNER

Sole au Gratin Blanquette de Veau Omelette au Rhum

Sole au Gratin

Chop up very fine a tablespoonful of bacon fat, a shallot, a large mushroom, and add a little parsley, seasoning, and a tablespoonful of breadcrumbs. Skin and prepare a rather plump sole. Then take a fireproof dish, and cover the bottom of it generously with butter, sprinkling over it some of the mixture described. Place the sole in the dish and cover it lightly with breadcrumbs and with the rest of the mixture. Add a teaspoonful of melted butter, and then pour in half a tumbler of white wine and a slightly greater quantity of stock. Bake for 20 minutes in a moderate oven, and serve in the baking-dish.

Blanquette de Veau

This white stew of veal has been eaten with genuine gusto whenever we have served it. Cut up $1\frac{1}{2}$ lb of veal (breast, neck, or loin will do). Put these into a saucepan with 2 sliced onions, 3 or 4 peppercorns, a bay-leaf

and a sprig of thyme. Cover with cold water, season, and pour in the juice of half a lemon. After bringing to the boil and skimming, simmer for $1\frac{3}{4}$ hours. In the meantime, melt 2 oz of butter in another saucepan, and mix into it 2 oz of flour, which must be cooked without being allowed to brown. Then strain one pint of the liquid from the veal into the saucepan containing the butter, and boil it, stirring carefully. Add a good $\frac{1}{2}$ lb of sliced mushrooms, which must first be warmed in a frying-pan. Let this second saucepan simmer for 10 minutes, then add the yolks of 2 eggs beaten up with 2 or 3 tablespoonfuls of cream. When this mixture is well stirred in, add the veal itself and a little of the remaining liquid. Heat thoroughly before serving in a deep dish. The quantity is sufficient for six people.

Omelette au Rhum

Beat 3 eggs exceedingly well, and add a teaspoonful of castor sugar, a good tablespoonful of rum, and a pinch of salt. Gently melt I oz of butter in a frying-pan, and when hot, but not burned, pour in the mixture and stir until it begins to set. Fold the omelet in the middle, and put the pan in the oven for a few moments to brown very lightly. Pour rum of a good quality over it, and light it just as it is served. A tablespoonful of water mixed with the ingredients makes for the lightness most desirable in omelets. The milk or cream so often used in England turns them into mere slabs of scrambled egg. Rum omelets are at their best served with jam.

AN AUSTRIAN DINNER

Suppe mit Schinkenkloeschen Wiener Schnitzel Sacher Torte

Suppe mit Schinkenkloeschen (Soup with Ham Dumplings)

Melt half a cupful of butter in a small saucepan, stir slowly into it $1\frac{1}{2}$ oz of flour. Then put in 4 oz of finely chopped bam, 2 well-beaten eggs, and a seasoning of nutmeg, salt, and pepper. Add breadcrumbs sufficient to give the mixture a thick, stiff consistency. Take it away from the fire, and, when cool, make the paste into tiny balls; drop these into a pan of boiling stock. Simmer gently for 20 minutes. Serve in a big tureen with a sprinkling of parsley.

Wiener Schnitzel

Cut I lb of veal into thin slices, and after seasoning these with salt and pepper, give them a coating of beaten-up egg. Fry them in butter until both sides are a golden brown. Serve very hot, with a sprinkling of lemon juice, and a garniture of filleted anchovies and olives. The accompanying vegetable is usually sauté potatoes.

Sacher Torte (Chocolate Tart)

Beat 5 oz of butter to a cream and mix into it, one by one, the yolks of 9 eggs. Then stir in 5 oz of castor sugar, 5 oz of grated chocolate, previously melted with a little

warm water, and finally 4 oz of flour, well sifted. Beat the whole mixture vigorously for a good 20 minutes. Then stir lightly into it the whites of 3 eggs whisked beforehand to a fine froth. Pour the whole preparation into a tart tin of suitable size and bake for about 40 minutes in a moderate oven. Then turn it out on to a wire tray and allow it to stand for two days. When cold, 'fill' the tart with apricot or greengage jam (or with bottled cherries or strawberries) and decorate with a pattern of whipped cream.

A BOER DINNER

Dutch Haddock
Bredee
Poffertjes
Avocado Pears

Dutch Haddock

Soak a haddock for I hour in a dressing consisting of half a cup of vinegar and quarter of a cup of oil, seasoned with pepper, salt, and cloves. Turn it so that it is moistened all over. Then bake it in a hot oven in dripping (or margarine). In the meantime, make this uncommonly good sauce: Stir a tablespoonful of flour into a large lump of butter, and pour in $\frac{1}{2}$ pint of milk gradually, mixing the ingredients well. Add 2 eggs beaten up, a teaspoonful of grated horseradish, a little tarragon vinegar, and a few drops of lemon juice. Heat this mixture, and when it thickens, serve it with the fish.

Bredee (Dutch Stew)

Cut up 2 small onions and fry them lightly in fat in a large pan; then put in $1\frac{1}{2}$ lb of neck of mutton cut up small. Fry it well for several minutes, and add 1 lb of tomatoes, 1 small red chili, shredded, and seasoning. Pour the whole preparation into a saucepan, cover it with water or thin stock; put in an apple sliced small, and a flat teaspoonful of sugar. Simmer for just under 2 hours. The quantity will suffice for four people.

Poffertjes (Fritters)

Melt 2 oz of butter in a saucepan containing a small cupful of boiling water. Stir in slowly 3 oz of flour, and cook until the mixture no longer sticks to the spoon. Pour it into a dish to cool, and then beat in the yolk of 1 egg, and afterwards the whites of 2 eggs. Heat 4 oz of lard in a frying-pan, and pour the batter in spoonful by spoonful. Fry lightly and turn frequently until the fritters are pleasantly browned. Cover them with castor sugar and serve hot, with or without a jam sauce.

Avocado Pears

This delightful fruit, perfectly unique in its flavour, is procurable in England during most of the winter from any of the more luxurious shops. We have generally paid 9d or 1s for each pear, which is by no means a high price for so fine a delicacy. It might cost as much to present a course of asparagus or mush-

rooms, or a dish of peaches, and we are therefore the more astonished to find how few English housewives seem to know the manner of serving the avocado. It may be eaten either as a sweet or a savoury, and is admirable in both these rôles. As a savoury, it is flavoured with pepper, salt, and sometimes vinegar, having first been cut in half and the large pip taken out. As a sweet it is similarly cut, but the cavity in each half is filled with sugar and cream. We have offered it at several parties, where its reception has always been highly gratifying. The usual allowance is one pear for each person.

A SPANISH DINNER

Omelette Espagnole Arroz à la Valenciana Tortilla Bunuelos

Omelette Espagnole

The filling of the omelet, which may be very considerably varied, should be cooked separately. Small quantities of kidney, pimento, mushrooms, onions, ham, and tomatoes, all chopped up small and fried, make an excellent 'lining.' For the omelet itself, beat 4 eggs thoroughly and add a tablespoonful of water. Heat I oz of butter in the frying-pan, and pour in the mixture, stirring it until it begins to set. The savoury ingredients described are folded into the omelet just before serving.

Arroz à la Valenciana

Cut a whole chicken into about 8 pieces, and fry them in oil in a deep pan until they are lightly brown. Then add 2 onions, well-chopped, 2 or 3 pimentos in small slices, and a suspicion of garlic. Fry a few minutes longer and pour into the pan some partly-cooked rice—about 2 tablespoonfuls for each person. Mix it well in and add a teacupful of water or stock and some peas, French beans, or any other vegetable previously cooked (or tinned). Finally put in about a tumblerful of mussels, shelled, washed, and 'bearded.' Boil the entire preparation, adding seasoning and perhaps a pinch of saffron. Stir until the spoon stands almost erect in the centre of the pan. Then turn the contents into a fireproof serving-dish, which is placed in the oven for a few minutes before it reaches the dining-table.

N.B.—This makes a most delectable stew even without the mussels, though perhaps a Spaniard might not think so.

Tortilla Bunuelos (Cinnamon Wafers)

A plain syrup is the basis of this delicacy. To make the syrup (which is a sine qua non of all kinds of sweetmeats) dissolve $1\frac{1}{2}$ lb of sugar in $\frac{1}{2}$ a pint of water, which must be warmed, but not allowed to become very hot. This mixture is poured into a bowl containing a very small quantity of white of egg well beaten, and then put back into the saucepan. When it boils, add a dessertspoonful of cold water; boil again, and add another spoonful of water; repeat this process once

BREAKFAST, LUNCHEON, DINNER 319

more, and let the mixture cool. Then strain it through a jelly-bag. To the syrup thus made, add a little cinnamon flavouring, and mix with flour until it becomes a moderately stiff dough. Shape pieces of this dough into thin wafers, by means of butter patters or with the palms of the hands. Bake the wafers in a moderate oven until they are crisp and brittle, and serve with plain or fancy syrup poured over them.

Postscript.—We are indebted to Messrs Gennaro's Restaurant, and to the Spanish Restaurant in Swallow Street, for certain of the foreign recipes given above. We must also acknowledge our gratitude to Frau Erika Eberhard and the several other friends who have given us substantial help with this chapter.

HER MAJESTY'S DINNER

A Typical Windsor Castle Menu in the Reign of Queen Victoria

Potages

A la Tortue.

Consommé aux Quenelles.

Poissons

Turbot bouilli, Éperlans frits. Soles à la Matelotte Normande.

Relevés

Filet de Bœuf aux Nouilles. Poulardes à la Royale.

Entreés

Rissoles de Volaille à la d'Artois. Mauviettes farcies au Gratin. Côtelettes de Mouton à la

> Soubise. Epigrammes de Volaille aux Haricots Verts. Fricandeau à la Chicorée.

Boudins de Brochet, sauce homard.

Rôts

Faisans. Ptarmigans. Ortolans.

Relevés

Beignets de Griesz, Pouding Nesselrode.

Entremets

Salsifis frits. Croquembouche. Crême de Riz au Jus.

Galantine de Poulets. Petits Babas Chauds.

Bavarois au Chocolat.

Side Table

Roast Beef. Roast Mutton.

'Fin-Bec': The Book of Menus

A SIMPLE SERVING AGAINST THE FRENSIE

Asparagus drunk in white wine, wild time layed to with oyle of roses and vinegar. Perfume of ye meddow Parsnip, or the herb layed to the head with oyle.

Leonard Sowerby: The Ladies Dispensatory, 1651

A COMFORTABLE SYRUP AGAINST MELANCHOLY

Take the clear Juice of Borage, of Bugloss and Pippins, of each half a pound; Juines of Sorrel, Hops and Endive of each two ounces; Cinamon and yellow Sanders, of each one dram; Clarifie the Juices with the White of an Egg, and boil it to a Syrup with one pound of Sugar: Then take Cochinel one dram, Saffron half a dram, Lignum Aloes rasped one scruple; tie them up in a thin Cloth, and hang it in the Syrup.

George Hartman: The True Preserver, 1682

A CORDIAL TO PROCURE SLEEP AND REST

Take a quart of the best unsophisticated Claret Wine; put into it a handful of Cowslip flowers; one handful of Borage-flowers and a slip of Rosemary; set it on the fire and when it is ready to burn, smother it in the first flame, and keep it in the pot till it is cold; then strain it, and put thereto three ounces of Clove gilly-flowers well mingled together, and every night at your going to Bed, take a Wineglass of it. You must not warm it the second time.

A LOVE POTION

Take a scarab at dawn and address words of power to it seven times just as the sun is about to rise. Then cast the scarab into the milk of a black cow and leave it there until sunset, when it must be taken out and rubbed with sand and laid upon a piece of cloth round in shape. Then burn incense before it. After four days take it out, cut it in half with a bronze knife; and boil the right half with nail parings from the hands and feet in a new pot. Pound them up with the pips of an apple and moisture from the body. Make a ball of them and put it in wine, and recite the seven words of power over it. Then make the man drink it. Take the other half of the scarab and more nail parings, and tie them up in linen with myrrh and saffron, and bind them on the left arm, saying, 'O Scarab, eye of Ra, heart of Osiris, hand of Shu, I send thee to so-and-so. Make him to follow me to every place where I am. Thou art Raks Raparaks. I send thee to the man soand-so, make fire in his body, heat in his flesh, lovemedicine in his heart. Let him not sleep, or eat, or drink, or sit down until I see him eye to eye, and my hand be with his, and my heart with his, and until he giveth me everything. Let his feet fly after me. Depart quickly, depart quickly! hasten, hasten!'

An Authentic Egyptian Recipe, translated by the late Sir E. A. Wallis Budge, D.Litt., for this book

DINING-OUT—EIGHTEENTH-CENTURY ADVICE TO THE FAIR

Come not the first, invited to a feast,
Rather come last as a more grateful guest.
For that of which we fear to be deprived,
Meets with the surest welcome when arrived. . . .
No glutton Nymph, however fair can wound,
Tho' more than Helen she in charms abound.
I own I think of wine the moderate use,
More suits the sex, and sooner finds excuse;
It warms the blood, adds lustre to the eyes,
And Wine and Love have always been Allies.
But carefully from all intemperance keep,
Nor drink till you see double, lisp or sleep.

Congreve



X

CHILDREN

More perfectly than their elders, children enclose the climate of life. And, moreover, with them the climate of life is the climate of the spring of life.

Alice Meynell: The Children



CHILDREN

WE WILL NOT begin this chapter by making sentimental remarks on the advent of the first-born child, though we have no wish to disguise our view that we think a house containing children about four times as delightful as a house without them. We take this attitude on what may be called empirical grounds solely, and not because we regard a woman either as a biological machine created for no other purpose than the propagation of the species, or as a ministering angel who must have some helpless being to watch over. Our experience has been that the better and more gracious sort of woman generally contemplates the prospect of having a child or children with equanimity if not definite pleasure, and that even quite horrid women who call children 'little brats' and shudder when a baby is mentioned, often make devoted mothers when nature leaves them no choice in the matter. A distaste for babies has, in any case, become dêmodê (it never was 'quite the thing 'among people of any sense at all), and the present indications are that fashion-plates will soon be showing elegant ladies rocking cradles or standing in the Park with an infant tugging at each hand, after the engaging mid-Victorian manner.

PREPARATION FOR MOTHERHOOD

It is imperative, if when you first married you settled in some dwelling unsuitable for the accommodation of a baby, not to leave till the last moment the move that will now be necessary. Delay may cause confusion and worry at the most inauspicious time, and may even endanger your health and the child's; for changing homes is a great exertion, and the temptation to exhaust yourself mentally, and physically too, may be almost irresistible. Hanging curtains and pictures and dragging furniture about are not employments for a woman 'bigge with childe,' we warn you very earnestly. Mild exercise is, of course, essential, and so are distractions and amusements, but these should be as little fatiguing as possible. Nothing should be undertaken in haste and with a sense of fighting against obstacles. Your condition will make your enterprises laborious enough, without difficulties of your own creation being added to those so liberally provided by nature.

Therefore turn your mind betimes to the question of the layette and all else that will be required at the time of your confinement and in the weeks immediately following it. These needs are better filled several weeks too early than a single day too late. Organize the months of waiting so that your heavy tasks are accomplished first and the lighter ones left for the last eight weeks. The heavy tasks are the furnishing of the nursery, and the machine-sewing that will be necessary if you are yourself making clothes, cot draperies, and so forth, as well as the arduous shopping expeditions usually involved; the light ones are, of course, the hand-sewing and the knitting and crochet work which you will find it pleasant as well as profitable to accomplish.

The Nursery

The nursery should not be furnished as if your newborn child were always going to remain in a state of helpless babyhood. You should see at least three or four years ahead when you choose the equipment of this vitally important room: that is to say, you should picture its occupant as a feverishly active and passionately destructive creature, endowed—all things being well with strength which might make the pure-hearted Sir Galahad feel feeble by comparison. Let us assure you in all sincerity that no nice, normal, healthy child, male or female, can be prevented from jumping about on its bed, climbing upon tables and chairs, and swinging on convenient brackets, handles, and curtains, and that when it does these things, its weight and substance seem to undergo a mysterious and awful increase. We have known, intimately known, a little innocentlooking child of four capable of demolishing the springs of a couch, the rungs and cane seats of a suite of chairs, the varnished surface of a couple of tables, in a single week, by the mere action of feet and hands so small that they looked scarcely capable of breaking a twig.

The moral is—furnish your nursery with a view to solidity rather than graceful elegance, and choose plainly shaped pieces with as few sharp corners and projecting handles as possible. Cupboards are safer than drawers, which children may pull out to their own peril, and against the corners of which, when open, they are inclined to dash heedless foreheads. And painted deal furniture, which may be done up at low cost every year

or so, will survive scratches and kicks better than more valuable kinds of wood, besides lending itself admirably to the bright washable colours which are emphatically called for. Ornaments should be few and not of the fragile kind. To aim at dainty prettiness is a waste of effort and money, since a nursery, however well looked after, cannot be kept entirely free from an accumulation of toys and trophies which do not fit well into a 'pretty' background. We are far from recommending you to concentrate on hygiene and simplicity until your child's room looks like a hospital ward, but we think you will find it advisable to stifle any desire you may feel for frills and furbelows in an apartment destined—if you are lucky—for the cruellest ill-usage.

Never for a moment lose sight of the fact that a young child is given to perilous habits. Have the nursery windows lightly but firmly barred, see that the grate is fitted with a fire-guard, and that the door has a slow automatic closing device so that it cannot bang suddenly at a moment when your baby is crawling through it or clutching the lintel with its fingers (one of the nightmares of mothers in the early days). A child should sleep in a cot until it grows out of itexcept for its first few months of life, during which a draught-proof crib is almost indispensable-otherwise it will fall out and crawl out of bed, and neither your nor the nurse will know what it is to breathe a sigh of blessed relief when you leave it tucked up for the night. Besides the cot, there must be a high chair to enable the young person to take its meals in social ease, and a

'playground'—preferably made warm and comfortable by a soft quilted lining—so that the room may be left unattended for brief periods. It is also well for the nursery equipment to include a little low table and one or two diminutive chairs, for, if you come to think of it, you would not enjoy being the chief occupant of a room where all the furniture had been constructed for human beings three times your own height. You would not be very pleased if the only table were on a level with the top of your head, and the only chairs so high that you had to be lifted on to them.

These are not, strictly speaking, pre-natal concerns, but we find it convenient to deal with them here because not to do so would necessitate a description of the nursery under two separate headings, and, in any case, you will have to furnish it from the beginning with your gaze fixed on future needs. If your house is large enough to yield two nurseries, one for sleeping and one for a dining and play-room, you will be able to solve with ease the many problems of accommodating nurse and child wholesomely and congenially, but a properly ventilated day-nursery will serve well enough in both capacities if you do not give it a too 'bed-roomy' appearance. The cot may, perhaps, be kept behind a screen, the toilet accessories on the dressingtable may be concealed beneath a mirror which closes like a lid, and the nurse's bed should look like a cushioned couch or divan.

In the beginning, of course, when the baby is frankly a baby, and not a gregarious personage with a circle of

visiting friends, these disguises are desirable rather for the nurse's sake than the child's, but provision should be made for them from the first.

The Baby's Outfit

The list which we have devised, covering, we believe, the whole of the essential outfit of a child under three months old is, as you will see, unashamedly oldfashioned in character. You will, we hope, agree, having got thus far with our book, that in general we incline to look upon time-honoured customs with a fairly cool impartial eye; so that it is no reverence for tradition in itself which inspires us when we tell you that the young and inexperienced mother who imagines that she can set aside the teachings of countless generations with impunity is making a very grave mistake. We know young ladies who have thought it possible to rear a new-born child on the Spartan principle. The point that they have-with lamentable results-overlooked is that the rate of infant mortality in ancient Greece was exceedingly high, and that the Spartans were not concerned, as we are, with ways and means of lowering it; quite the reverse. A baby is the weakest and most unresisting of all subjects for experiment, and our own view is that to take advantage of its abject helplessness is a rather detestable proceeding. There is a modern fashion for keeping babies underclad and underfed, which strikes us as objectionable both in practice and in effects. Perhaps our grandparents were over-generous with flannel petticoats and liquid nourishment, but we feel that error in this direction is less likely to have painful consequences than error in the other.

We have seen two or three ruthlessly dieted babies, dressed in scanty cotton garments, their nurseries kept at an almost arctic temperature, and we have had no reason whatever to compare them favourably with the children of less up-to-date parents. A young child's underclothing and nightdresses should be made entirely of fine wool. It is better to do without ornamental bonnets and dresses, if need be, than to have less than an amply sufficient quantity of woollens. Nor can flannel binders and barrowcoats be safely omitted from the baby's wardrobe. The barrowcoats keep the feet and legs from chill, and the binders provide a very necessary warmth and support. All clothing should be of unimpeachable finish and quality. A child's skin is inconceivably tender, and must not be irritated by rough textures; besides this, there is the question of the almost daily washing some garments must endure. We have found it advisable to buy clothes one size larger than the stock size for a new-born infant, on account of rapid growth, and to avoid uncomfortable restriction.

Leave matinée jackets, woollen boots, bibs, bonnets, and caps to the last of your purchases; first, because they may be given by friends, and second, because some of these things are better selected after the sex of the baby is known.

Never buy a 'complete layette' ready assembled in

a shop, lest you discover afterwards that, for all its daintiness and uniformity, it is as useless as those little workboxes filled with brightly coloured miniature reels which fascinated us as children and proved so pathetically inadequate for any purpose but play. Select every article yourself—preferably with the aid of some sagacious female friend—with special reference to its appropriateness and durability.

Although our list is long, it contains nothing that will prove superfluous. If you must practise stringent economy, then daily washing and ironing will enable you slightly to reduce the number of garments, while a lined dress basket may take the place of a crib, and a large enamel basin be used as substitute for a special bath. The fitted toilet basket too may be replaced by any sort of flat basket trimmed at home; but on the whole we think our suggestions will be found rather conservative than otherwise.

THE LAYETTE

- 6 nightgowns of woollen material
- 6 flannel barrowcoats
- 6 vests
- 4 binders of unhemmed flannel or bound wool
- 6 pairs of knitted pants
- 3 pairs of knitted leggings (with covering for feet)
- 24 napkins of fine Turkish towelling
- 3 pairs of rubber pants
- 2 loose shawls
- I fancy shawl
- 3 pairs of woollen boots

- 3 pairs of woollen mittens
- 6 matinée jackets
- 3 long robes
- 3 long petticoats
- 3 short dresses
- 3 short petticoats (the long petticoats and dresses will make the number up to 6 by being shortened when the child goes into 'frocks')
- 6 bibs
- 2 head veils (these are to protect the delicate part of the child's head from draught, and should be made of nun's veiling or similar material)
- I net face-veil for use out of doors
- I pelisse or cape
- 2 bonnets or caps

Toilet Accessories

Rubber or enamel bath with soap-dish and towel rack

Toilet basket with pockets and trays

Sponge

Soap box and special soap

Face cloth

Cotton wool

Soft brush for gums

Jar of borax and honey to rub daily on gums

Vaseline

Fine powder

Hairbrush and comb

Strong safety-pins

Needles and cotton (for adjusting binders)

Scissors with blunt ends

Z

FEEDING REQUIREMENTS

2 small saucepans reserved for use of nurse

1 spirit-lamp heating apparatus for night feeding

1 measuring glass

1 feeding bottle outfit

2 special bowls for cleansing these utensils

1 bottle brush

I American cloth cover for the table at which food is prepared

GENERAL EQUIPMENT

Crib draped or screened against draughts Baby carriage

12 small sheets for cot and carriage

6 small blankets (2 of which are for the carriage)

Coverlets for cot and carriage

Eiderdown for cot

I large pillow as 'mattress' for the carriage

3 small pillows (2 of which are for the cot)

I rubber sheet for the cot

I rubber square for the carriage

Small enamel chamber

Maternity Clothes

Unless you are very different from the woman we take you to be, you will never wish to see again as long as you live the clothes which you wear in the last few months of pregnancy. Therefore do not be lavish in your outlay when you choose these dresses, so soon to be discarded with unalloyed relief. Two day-dresses and one afternoon or dinner frock of the wrap-over type are almost as many as you will require, especially if you have a

little series of washable collars, cuffs, and scarves with which to vary their aspect. A maternity belt is an invaluable support, but garters and everything else likely to restrict the circulation should be firmly eschewed. We imagine that it is scarcely necessary to warn you against attempting to conceal your state by any foolish constriction: false modesty may have disagreeable and even dangerous consequences.

Confinement

We are quite at variance on the question of whether the ordeal of an accouchement is best faced in one's own home, or in a hospital or nursing-home. One of us is of the opinion that the inconvenience is altogether too much for an ordinary household, and that a nursinghome is in every case to be preferred: the other feels strongly that the upheaval caused by a confinement at home is of trivial importance weighed against the unpleasantness of being uprooted from one's normal surroundings and immured in an atmosphere of illness and suffering. Hospital efficiency is counterbalanced, she thinks, by the sense of freedom enjoyed under one's own roof-the possibility of being cheered by music and games, and the absence of any inexorably rigid routine. Argument on this subject has resulted in a deadlock, for which we are consoled by reflecting that the medical profession has not reached any more conclusive agreement than ourselves.

Whether you have your child at home or elsewhere, you must be equally careful to make your arrangements

in advance and to leave nothing till the last moment. Your accoucheur should be consulted some months before the expected birth, and your nurse—if you are being confined at home—engaged in ample time and her advice taken on the medical and surgical requisites that you must have in readiness.

It is exceedingly desirable to have a nurse whose personality you do not find jarring. To be at close quarters for several weeks on end with a woman who, by a strained and artificial brightness, or an inflexible air of authority, grates on your weakened nerves, is nothing less than a torture, and will certainly impede your progress. People are inclined to take a sentimental view of nurses, and to assume that all of them are heroic, gentle, noble-minded, and lead lives quite selflessly devoted to relieving pain-and no doubt in many cases this is a just estimate. But we have had more than one distressing opportunity of learning that not all nurses are Florence Nightingales or Sister Doras. Some of them are callous and inconsiderate women whose training has been for them a mere hardening process; and we strongly recommend you, therefore, not to engage the one who will have you in her charge when you are mentally and physically at lowest ebb without seeing her personally, and assuring yourself that you can not only tolerate but actually like her.

Your first impulse when the confinement is over will probably be to react almost feverishly against the prohibitions and repressions of the past few months, and eagerly to take up once more the hobbies and gaieties you have been obliged to forgo. This will be a very grave mistake, and may give rise to a prolonged illness. Normal activity should be resumed very gradually; you will enjoy your new clothes, your excursions, parties, and other amusements much more when you have completely regained your usual vigour (and figure) than when you are still enfeebled by the strain you have undergone.

Rearing a Child

As your nurse or midwife will instruct you in the art of bathing, dressing, and feeding the infant still in arms, we will not take upon ourselves this arduous office. It will be enough for us to say on this subject that a baby's long clothes are now discarded much sooner than was once the custom, the 'shortening' taking place in about the sixth week after birth. There is no reason why the long robes should be wasted. Each dress can, in fact, be turned into two by the simple process of adding a yoke to the bottom half of the skirt and an edging or frill to the top half. The barrowcoats can be cut down to serve as short woollen petticoats, and other garments altered in the same manner. Whatever clothes you choose, now or later, should be washable and free from dressings likely to irritate the skin, buttons that may be pulled off and swallowed, and trimmings of the kind that soon look bedraggled and shabby. It is surprising to see how many dresses unsuitable for their purpose are on sale even in the better shops.

The keynote of a child's domestic education should be regularity. Regular mealtimes and bedtimes, regular hours for outings, for play, and for the functions of nature, and, later on, regular hours for work-these are the strongest of all foundations for sound health and go far towards the making of firm character. Yet we are not in accord with those parents who maintain that there should never be the smallest deviation from fixed routine. Unbroken monotony is stifling to the spirit of adventure and initiative, and may conduce to a quite excessive interest in trivialities. Should this persist in adult life, as it very frequently does, your son or daughter will become one of those wearisome people whose conversation turns perpetually upon such topics as whether Mrs A does or does not take sugar in her tea, or whether Mr B married one of the Hampshire C's or one of the Wiltshire C's. Regularity is one thing, monotony another, and we never feel sorrier for a child than when we see it forbidden to eat anything at a party but what it is accustomed to have every day, and refused an annual pantomime because 'the excitement would be too much for it.'

The punishment of children is a most difficult problem, and one on which no two persons are in agreement—not even ourselves. Whipping is a degradation for parent and child alike, and should only be resorted to—if ever—in the direst extremity. It is a form of terrorism, and terrorism is a most brutalizing weapon. The cold-blooded whipping usually recommended by those idiotic enough to recommend this chastisement at all

is far less readily forgiven by the victim than a blow struck in anger. To punish a child by putting it to bed is an extremely short-sighted proceeding, for, if the delinquent is given such an irrefutable reason for looking upon his cot with aversion, he will naturally detest going to bed even when he is tired, and will have to be carried off, resisting, every evening.

Another great folly is to explain that 'Mama can't love you when you're not good.' If the child believes his mother-and it speaks very badly for her if he doesn't-he sees her love as a variable and selfish emotion, withdrawn as soon as he begins to cause her any inconvenience; and to win such worthless affection seems a poor reward for goodness. That his mother's love can be forfeited, even momentarily, by a wrongdoing is the worst lesson a child can learn, and the beginning of spiritual estrangement. Perhaps the best way of preventing the recurrence (in so far as it is possible to prevent it at all) of an obvious misdemeanour is to deprive the child of some object valued, or some pleasure hoped for; but even here mercy should temper justice, and the forbidden delight—save where the offence is positively detestable-should never be one which has been long and eagerly anticipated, for this leaves an unforgettable bitterness.

Without wishing to encouraging insolence, we suggest that a child should be allowed to argue with its parents—that is, to explain itself when accused, and to dispute unfavourable decisions, without being told to 'hold its tongue' and 'not to answer back.' It will very

much more rapidly grasp your reasons for a certain prohibition if allowed to present its own reasons for objecting to it. The mother who insists: 'You are not to go, because I say so! Now, that's the end of the matter,' is most efficiently laying up for herself the store of deceptions, evasions, and frustrations that she so well deserves.

It is a pity that parents do not more often realize that to pretend in front of their young family to a perfection that they know to be fictitious is one of the surest causes of failure to gain their confidence and friendship. When the children are taken in by the pose, reverence for the faultless parents supplants affection, and they fear to lay their difficulties before judges who, apparently, are unfitted by nature to understand them; and where the children are not taken in, they despise their parents for the hypocrites they are. There is no better breeding-ground for deceit than the sort of household where every subject of disagreement between the husband and wife must be hushed up when the children are present, and where any suspicion that one of the adults could be in the wrong is supposed to be unthinkable. A parent who has made a mistake should never hesitate to own it and apologize. There should be no legend of perfection, no pretence of omniscience, no attempt to keep all the dignity and honour on your own side. A child should be allowed its dignity too, it honour, and its privacy.

All this, of course, you could have thought out for your-self, and perhaps would have preferred to do so. Still,

we have left you a hundred other problems of behaviour to be solved without our doubtful aid. May you solve them—and here we quote what we believe your great-grandmother might have said—may you solve them with equal credit to your head and to your heart!

Unknown lady, we have spent many months in thinking of you, in trying to imagine you, in trying to put ourselves in your place, and—although we have sometimes thought we would not be sorry to part from you—we find we cannot take our leave without a tremor of regret. We have seen you at the altar and we have seen you, even if only for a transient moment, with your growing children about you; if we postponed our departure for another hour, we believe we should make the acquaintance of your grandchildren. Let us not sever so long so intimate an association without a final word on marriage, the word of a great man who saw life very clearly, and who voices our opinion better than we could voice it ourselves:

'Marriage is not commonly unhappy, otherwise than as life is unhappy; and most of those who complain of connubial miseries have as much satisfaction as their nature would have admitted, or their conduct procured, in any other condition.'

Thus said Samuel Johnson and thus say we, and we believe you will find it true—of your friends; for your nature will surely admit, and your conduct procure, so much satisfaction that you will never have occasion to complain of 'connubial miseries.'

THE SALUTATION

These little Limbs
These Eys and Hands wch here I find,
This panting Heart wherwith my Life begins;
Where have ye been? Behind
What Curtain were ye from me hid so long!
Where was, in what Abyss, my new-made Tongue?

When silent I
So many thousand thousand Years
Beneath the Dust did in a Chaos ly,
How could I Smiles, or Tears,
Or Lips, or Hands, or Eys, or Ears perceiv?
Welcom ye Treasures wch I now receiv.

I that so long
Was Nothing from Eternity,
Did little think such Joys as Ear and Tongue
To celebrat or see:
Such Sounds to hear, such Hands to feel, such Feet,
Such Eys and Objects, on the Ground to meet.

Now burnisht Joys!
Which finest Gold and Pearl excell!
Such sacred Treasures are the Limbs of Boys
In which a Soul doth dwell:
Their organized Joints and azure Veins
More Wealth include than the dead World conteins.

From Dust I rise

And out of Nothing now awake;

These brighter Regions wch salute mine Eys

A Gift from God I take:

The Earth, the Seas, the Light, the lofty Skies, The Sun and Stars are mine; if these I prize.

A Stranger here

Strange things doth meet, strange Glory see, Strange Treasures lodg'd in fair World appear,

Strange all and New to me:

But that they mine should be who Nothing was, That Strangest is of all; yet brought to pass.

Thomas Traherne (1636 ?-1674)

DR JOHNSON IN LOCO PARENTIS

I know not how so whimsical a thought came into my mind, but I asked, 'If, Sir, you were shut up in a castle, and a new-born child with you, what would you do?' Johnson. 'Why, Sir, I should not much like my company.' Boswell. 'But would you take the trouble of rearing it?' He seemed, as may well be supposed, unwilling to pursue the subject: but upon my persevering in my question, replied, 'Why, yes Sir, I would; but I must have all conveniences. If I had no garden, I would make a shed on the roof, and take it there for fresh air. I should feed it, and wash it much, and with warm water to please it, not with cold water to give it pain.' Boswell. 'But, Sir, does not heat relax?' Johnson. 'Sir, you are not to imagine

the water is to be very hot. I would not coddle the child. No, Sir, the hardy method of treating children does no good. I'll take you five children from London who shall cuff five Highland children. Sir, a man bred in London will carry a burthen, or run, or wrestle, as well as a man brought up in the hardest manner in the country.' . . . Boswell. 'Would you teach this child that I have furnished you with, anything?' Johnson. 'No, I should not be apt to teach it.' Boswell. 'Would not you have a pleasure in teaching it?' Johnson. 'No, Sir, I should not have a pleasure in teaching it.'

Boswell's Life of Johnson

A PAINFUL DOUBT

Certainly there are many who can speak feelingly of the never-ending penance they have to endure from the partial views and warm feelings of injudicious mothers leading them out into a series of comments and commendations as interminable as the freaks and eccentricities of their own little cherubs, in whose flaxen hair, and chubby faces, the beholder sees nothing to distinguish them from other children. Yet such are the features presented to the eyes of the fond mother that she believes no infant ever looked or lisped so sweetly as her own. And happy is it for her that a kind Providence has implanted in her bosom this conviction. We would only whisper in her ear, that there are others to whom this case admits of doubt.

Mrs Ellis: Women of England

WHO WOULD NOT HAVE A HOME OF TASTE?

Where the counsels of wisdom preside over parental love, where those 'whom God has united' remain in unity under the bonds of a beautiful affection, . . . where woman appears in her true gentleness, and the children grow up in the love of parents and the fear of God, there is a Home of Taste, a Home of Virtue, of Mental Discipline, a Home of Moral Worth, and Domestic Affection, and Religious Aspiration; . . . Vulgarity, meanness, and vice dare not cross the threshold—ennui cannot find its way there, petulance is smiled out of countenance, and temper is rebuked by little ruddy faces and curly heads of hair, and eyes that sparkle with enjoyment. . . . Who then would not have a Home of Taste?

Shirley Hibberd: Rustic Adornments for Homes of Taste

Something True

It is the sweet and entire forgiveness of children, who ask pity for their sorrows from those who have caused them, who do not perceive that they are wronged, who never dream that they are forgiving, and who make no bargain for apologies—it is this that men and women are urged to learn of a child. Graces more confessedly childlike they may make shift to teach themselves.

Alice Meynell: The Children

, A VERY PLEASANT MOTHER

Mother did not spend all her time in paying dull calls to dull ladies, and sitting dully at home waiting for dull ladies to pay calls to her. She was almost always there, ready to play with the children, and read to them, and help them to do their home-lessons. Besides this she used to write stories for them while they were at school, and read them aloud after tea, and she always made up funny pieces of poetry for their birthdays and for other great occasions, such as the christening of new kittens, or the refurnishing of the doll's house, or the time when they were getting over the mumps.

E. Nesbit: The Railway Children

OLD COUNSEL STILL NEW

Take them then as yonger brethren litle babes untaughte, and geve them fayre wordes and pretye proper geare, ratilles and cokbelles and gay golden shone, and if the wantons wil not learne yet, but byte and scratch their felowes, beate not the babes yet in no wise, but go and tel their mother.

Thomas More

A SHORT ANTHOLOGY OF WOMEN, LOVE, AND MARRIAGE

. . . Women are like tricks by sleight of hand, Which, to admire, we should not understand.

Congreve: Love for Love

Love . . . if you want a philosopher's definition, it's passion transfigured by tenderness.

E. Nesbit: The Incomplete Amorist

How, madam! is a woman under less restraint after marriage than before it?

Oh, my Lord, my Lord! they are quite different creatures! Wives have infinite liberty in life that it would be terrible in un-married women to take.

Name one.

Fifty if you please.

Vanbrugh and Cibber: The Provoked Husband

WOMEN

PORTRAIT (PERHAPS SLIGHTLY OBSOLETE) OF A CULTIVATED WOMAN

She is recognized generally by her whiteness, fineness, and the softness of her skin. . . . Her fingers dread meeting anything other than sweet, soft, perfumed objects. . . . She loves to smooth out her hair, to make it breathe an intoxicating odour, to polish her pink nails, to cut them to almond shapes, to bathe her delicate limbs frequently. She cannot be comfortable at night except upon softest down, and during the day, upon horsehair sofas; the recumbent position is that which she takes the most readily. Her voice has a penetrating sweetness, her movements are graceful. She speaks with a marvellous fluency. She does not lend herself to any arduous work. . . . She shuns the brilliance of the sun and protects herself from it by ingenious means. For her, walking is a fatigue; does she eat? this is a mystery; does she share the needs of other species? this is a problem. . . . To love is her religion; she thinks of nothing but to please him whom she loves. To be loved is the aim of all her actions. . . . She meditates night and day on new sets of jewels, passes her life in having her dresses starched, her scarves crimped. She displays herself fresh and sparkling to unknown men whose homage flatters, although they may be indifferent to her. The

2 A

hours devoted to the care of her person and to her pleasure, she spends in singing the sweetest airs. . . .

She shrinks from marriage because it ends by spoiling her figure. If she has children it is by accident. As they grow older she hides them.

Balzac: Physiology of Marriage

Look here, upon this Picture—

With my frailty, don't upbraid me! I am Woman, as you made me! Causeless doubting, or despairing; Rashly trusting, idly fearing;

If obtaining,
Still complaining;
If consenting,
Still repenting,;
Most complying,

When denying;

And to be followed, only flying. With my frailty, don't upbraid me! I am Woman, as you made me!

William Congreve

AND ON THIS!

That man's a fool who tries by art and skill To stem the torrent of a woman's will: For if she will, she will; you may depend on't— And if she won't, she won't—and there's an end on't.

Author Unknown '

MASCULINE RECOMMENDATION FOR FEMININE TECHNIQUE

Besides, you are a woman, you must never speak what you think; your words must contradict your thoughts; but your actions may contradict your words, so when I ask you if you can love me, you must say no, but you must love me too. If I tell you you are handsome, you must deny it and say I flatter you; but you must think yourself more charming than I speak you, and like me for the beauty which I say you have, as much as if I had it myself. If I ask you to kiss me you must be angry, but you must not refuse me. If I ask you for more, you must be more angry but more complying; and as soon as ever I make you say you'll cry out, you must be sure to hold your tongue.

Congreve: Love for Love

FLIRTATION

As a Fashionable Pastime

To such a feeble remark from a young lady as, 'How well the rooms are lighted,' the flood-gates of flowery rhetoric might be opened thus: 'Yes, by the light of beauty's eyes, and you are lending your share, which is not a small one, to the general illumination, the brilliancy of which is almost too dazzling to a poor mortal like myself, to whom it is well that moments such as these are brief, else the reaction would be destructive to my peace of mind, if not altogether fatal to it.'

Society Small Talk by 'A Member of the Aristocracy'

As a Fine Art

It is generally believed that solitude is favourable to sentiment; society is just as favourable. . . . That sight of the object of our preference, who becomes so much more a part of ourself because no one divines this mysterious affinity, the comprehension which is established without being foreseen or mentioned, the glances which say all the more because they have only a moment for expressing the thing they want to say, the constraint itself which adds to the intensity of what one feels and of what one hides by pressing all into a more limited space and into a more fleeting time, all these things have more seduction in them than the liberty of the country and effusions of solitude.

Madame Récamier, as reported by Benjamın Constant

LOVE

O, love, love, love! Love is like a dizziness! It winna let a poor body Gang about his business!

James Hogg

WHAT YOU WILL

Love is vanity,
Selfish in its beginning as its end.

Byron: Don Juan, Canto IX

They sin who tell us Love can die.

With life all other passions fly. . . .

They perish where they have their birth;

But Love is indestructible.

Its holy flame for ever burneth;

From heaven it came, to heaven returneth.

Southey: Curse of Kehama

ADVICE NOT LIGHTLY TO BE DISREGARDED

If you would avoid deceit and treachery, look at a man as at a picture, which tells you only the present moment! Rely upon nothing of the time to come! They are not like us.

Fanny Burney: Camilla

BUT STILL-

Who would scorn the month of June,
Because December, with his breath so hoary,
Must come? Much rather should he court the ray,
To hoard up warmth against a wintry day.

Byron: Don Juan, Canto X

MARRIAGE

A New Attitude Centuries Old

Art thou married ² O, thou horribly virtuous woman!

Colley Cibber: The Comical Lovers

THE PRIMARY FACT

It is easier to be a lover than a husband, for the reason that it is more difficult to find the wit to say pretty things every day than merely from time to time.

Balzac: Physiology of Marriage

THE COROLLARY

Think not, fair Pupil, when in Wedlock join'd, The Lover, in the Husband, long to find; Then farewell Visions of Love's Paradise! The style of Wedlock differs far from this; Nor Prose more differs from poetic Lay, Than what the Husband and the Lover say.

Thomas Marriott: Female Conduct

Two Views

- . . . I blame them not for entering into matrimony; nay I am of their opinion and say they do well, seeing that we are in this world to the end that we do penance, suffer afflictions and mortify the flesh, to the intent that we gain Paradise.
- . . . Nathless I am comforted by one thing, for they that are married esteem the said pains and torments as joys and comforts, and are hardened and customed thereto, even as an ass to bear burdens, and they seem to rejoice thereat; and therefore 'tis to be doubted whether their sufferings have any merit.

The Fifteen Joys of Marriage,
attributed to Antoine de la Sale

Though fools spurn Hymen's gentle powers,
We who improve his golden hours
By sweet experience know
That marriage, rightly understood,
Gives to the tender and the good
A paradise below.

Nathaniel Cotton: The Fireside

Two More Views

A married couple must be chained to one another, be inseparable, and they must live only for one another.

The Prince Consort, in a letter to his brother

Love, free as air, at sight of human ties Spreads his light wings, and in a moment flies.

Alexander Pope: Eloisa to Abelard

AND YET AGAIN

I don't think matrimony consistent with the liberty of the subject.

Farquhar: Love in Several Masques

But happy they, the happiest of their kind, Whom gentle stars unite, and in one fate Their hearts, their fortunes, and their beings blend! James Thomson: Spring

No Hope for Marriage

Nothing whatever can be done for marriage; marrriage is quite hopeless, and the hopelessness of it is imbedded

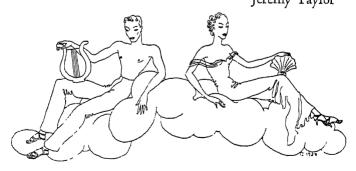
in the very nature of the thing. People marry because they want to live together, and they want to live together because they imagine that it is possible to be as happy together at all times as they find they are sometimes. So the idea of marriage is destroyed in its realization. It is very odd, you know, that men and women should be impelled to an act of such tremendous importance to themselves and to society by a hope that can never in the nature of things be fulfilled.

Hubert Bland: Olivia's Latchkey

No Hope Without Marriage

A good wife is Heaven's last best gift to man—his angel and minister of graces innumerable—his gem of many virtues—his casket of jewels; her voice is sweet music—her smiles, his brightest day—her kiss, the guardian of his innocence—her arms, the pale of his safety, the balm of his health, the balsam of his life—her industry, his surest wealth—her economy, his safest steward—her lips, his faithful counsellors—her bosom, the softest pillow of his cares.

Jeremy Taylor



INDEX

(See also the Summary of Contents, pages xi11-xv)

accessories (dress) 70 adaptability 8 aeroplane journeys 156 afternoon tea 255 age 12 allowance 11 altar of Hymen 30 amenities II, 178 American dinner menu 309-11 amusement 143 ancestral estates 173 announcement: of betrothal 27; termination 35 anthology of love and marriage 351-60; and passim antique furniture 202 artist, assistance of 188-90 attendants (bridal) 96-8 auctions 204 Austen, Jane, cited: 11 Austrian dinner menu 314-15 avarice, dreams of 137

babies 329 seq; outfit 334-8 Balzac cited: 353, 358 bank balance, see income banns, marriage after 87 bathing suits 69 Behn, Mrs Aphra, cited: 166. 169, 224, 227 Bennett, Arnold, cited: 247 best man 98, 100, 101, 102, 103, 108, 110 birth-stone 25 blouses 51, 55 Boer dinner menu, 315-16 bouquets 98, 99 breakfast 281-6

breakfast (wedding) 94, 104
breaking engagement 34
bridal gown 72
,, tour 136, 145
bride, presents for 111
bridegroom 11, 33, 75, 86, 87, 89, 93, 97, 100, 101, 105, 118, 119, 120, 121, 167, 186, 258
,, presents for 118
bridesmaids: dress 73; number at wedding 85; choice of 86; gifts to 88; duties 100, 101; healths proposed 105; presents for 119

British Islands, travel in 139, 147–8 buffet 264 Byron cited: 13, 110, 167, 275, 356, 357 cake (wedding) 107

calls 253, 254-6

cards, leaving 257
carpets 185–9, 190, 203
castle, the Englishman's 174
catechism for servants 234
catering: for wedding reception
106; daily meals 239 seq
chaperon 17, 27
charwoman 175, 185
chauffeur 240
children, guidance of 12, 332–3;
freedom for 174, 329; safety
of 179; general advice 334–5
cigarettes 38, 110
civil marriage 92

cleaning requisites 216

coats 60 cocktails 256, 259 coffee 263 colour in furnishing 189-91, ' complete layette ' 335 confetti 109 confinement 330, 339-41 congratulations 27 Congreve cited: 323, 351, 354, 355 connubial miseries 345 Continental travel 134, 148, 156-60 cook 234, 281 cookery, cooking: equipment 213-17; first principles 282-6; recipes 290-318 costumes 55 Cowper, cited: 1 cruises 145-6 cuisine, see cookery, menus etc cupboards 45, 158, 211, 219 curtains 191-2 cutlery 116

date of wedding 33 decoration 187–90 decorations (church) 98 Dickens cited: 12, 226 dining-out 323 dinner 260 seq dinner-party 260–3 dishes, staple family 295–6 Divorce Laws 3 Doctors' Commons 89 domestic habits 23 dowry 11, 186 'dozen of everything' 45 dress 47–71 dressing gown 67 dress-making 49; home 49, 50, 53; private 52 dress-stand 51

earning your own income 11-12 economies 29, 48, 135, 176, 193 Egyptian love potion 322 electrical appliances and fittings 117, 152, 185, 196-7 Ellis, Mrs, cited: 246, 348 embraces 27 engagement 23-40; breaking 35 hospitality, entertaining, see visitors, parties, catering etc equipment (household) 117, 196 etiquette: of engagement 27; calling 31, 253-4; weddings 72, 85, 94; dinner-party 261 extravagance 45, 85

fashion 45 father (bride's) 101 father-in-law 31 fees (marriage) 88, 89, 101 fiancé's parents 31 fires, coal 183-5 fish 284 fittings, 193 flats, 173-7 floor coverings 193-5 foreign subject, marriage with a 91 forfeits 274-5 formalities, see etiquette French dinner menu 312-13 friendships, sacrifice of 30 furnishing, furniture 173, 187-91, 201-5 seq furs 56-9

games (parlour) 264

gas heating 198–9
gems 24–5
giving away the bride 98
glass and china 115
gloves 62
going-away 108; dress 75
good spirits, clothes as aid to 41,
61
grandfathers 59
Gretna Green 91
Greville, Lady, cited: 38, 39,
45, 78, 87, 110, 166
groomsmen, 97, 100
guests, manners for 100, 233,
265–8

hats 47, 60–2 healths (drinking) 105 heating 198 Hemans, Mrs, cited: 109-10 holidays 133–42; clothes 68; equipment 159 seq; servants' honeymoon 46, 133 seq hospitality 247 seq hostess, the perfect 265, 267 hotels 138, 142, 147 house-hunting 34, 177–83 house, setting up 173-226 housemaid 239 house-warming 258 Humphrey, Mrs, cited: 79, 103 husband, taking a 3-14

income 45, 136, 177

'intentions' 14
interviews 233-6
intimacy 5, 14, 31, 145, 254
invitations: to marriage 95; to
house-warming 258; to dinner-party 261

' irregular marriages ' 91 Italian dinner menu 307

Jackets 58–9 Jealousy 30, 41 Jewels (family) 119 Johnson, Dr, cited: 71, 347

keeping a good table 281 kitchen 209 seq; lists of equipment 212-15; conduct of 239 seq kitchenmaid 239

labour-saving 182

lady's maid 240 larder 215 layette 330–6 acknowledging gratulations 27, wedding presents 111 letters, giving back 34 licence (marriage) 87-8; ordinary 89, special 90 lighting 195-8 linen (household) 113, 186, 217-20 lingerie 65 lists: wedding presents 118-19 necessities for travel 159-64 workmen in house 184 kitchen equipment 212-15 lınen 217 medicine chest 222 questions when engaging servants 234 cocktails 258–9 forfeits 274 breakfast dishes 286-7 baby's outfit 334 London, holidays in 154-5

love-letter, a Turkish 39 love potion, an Egyptian 322 Lover's Gift, The, cited: 16 luggage, see packing luncheon 289 seq luncheon (wedding) 106

maid-servants 174, 175, 194, 23I-42 maintenance of servants 236 male servants 241 mansions, historic 173 marriage, desire for 5; happy 9, 15 marriage ceremony: legal forms 87–94; etiquette 94–100; order of procedure 90 Married Women's Property Act 3 Marriott, Thomas, cited: 1, 19, 77, 358 maternity clothes 338 meals 262-4 medicine chest 222 menus: wedding breakfast 106: dinner-party 220; breakfast 286-9; luncheon and dinner 290-319; six exotic but homely 307; Her Majesty's 320 midwife, 341 money, understanding about 29, 46, 135 mother (bride's) 31, 101 (bridegroom's) 257 mother-in-law 31, 33, 255 motherhood 329 seq motoring 138-41 moving-in 205-8

naming the day 35

muffs 59

Nesbit, E, cited: 350, 351 nightdress 65 notice to servants 242 'novelties' 47, 70 nurse 332, 340 nursery 331–2 nursing-home 339

offer of marriage 6, 16 omens: good 120, ill 121 orange blossom 72, 129 outings (servants') 237 out of doors (presents for) 118

packing 156-9 pages (bridal) 74, 97, 98, 100, 102 parents (bride's) 94, 98, 101, 103 parlour games 270, 284 parlourmaid 240 parties 259 Pepys, Samuel, cited: 146, 244picnic basket 118, 142 placing guests at table 262 plate (silver) 116 Pope, Alexander, cited: 359 posy-rings 26 power, abuse of 28 presents (wedding) 105, 111-20; lists 115-20; 202 privileges, women's, see rights proposal 15, 16, 17 pyjamas (bedroom) 67, (beach) 67

quietude 178

ready-made clothes 48, 55 reception (wedding) 104–5; post-wedding 257 recipes 290-319, 321
references 231
register, signing the 103
Registrar's Office, marriage in 92-3
registry office 231
relations 31, 33, 97, 100, 104
rights, women's 269
ring; engagement 23-5, returning 34; wedding 26, 86, 100, 102

sauces 301 scullery, equipment for 211 second-hand furniture 203 servants 231-42, 246, see maidservants, chauffeur etc sewing 51-2, 192 shoe, lucky 120 shoes 63 shopping 46, 47, 69, 154-6, 179, 242 social position 9 soups 292-3 Spanish dinner menu 317-19 spare-room 265-6 speeches 105 Spenser, Edmund, cited: 81, 128 sports 7, 143 sports clothes 69 station in life, 255 staying with friends 267 stockings 61, 63 stoles 58 stuffing 304 suburbs 176-7 superstitions: stones 24; wedding date 33; wedding 120

sweets 305

tailor-made clothes 46, 55
Taylor, Jeremy, cited: 360
tastes 8, 182, 203
temperament 8
tight-lacing 14
tips 269
toasts 105
tradesmen 242
Traherne, Thomas, cited: 347
travel, aids to 138, 140, 146
trousseau 29, 45–75
trunks 157–8

uncles 59 underwear, see lingerie uniform 236

veil (bridal) 72 Victorian 11, 59, 71, 109, 157, 203, 211, 270, 329 visiting cards 255 visitors 167, 265-7

wages (servants') 239–41
wash 216
water, holidays by 140–2
wealth 11
wedding 85–128: preparations
85; form of ceremony 100–
4; reception 104; catering
106; cake 107; superstitions
120
wedding clothes 72–5
Windsor Castle menu 320
wine 107
workmen 184, 207, 209